

PLANETA

Alastro 2015

Denomination: Sicilia DOC

70% Grecanico, 15% Grillo and 15% Sauvignon Blanc

Derived from the name of the wild flower that grows round our winery, Alastro is a Grecanico blended with two notably aromatic varieties, Grillo and Sauvignon Blanc. Splendidly aromatic, delicately structured, with aromas of tropical fruit, fresh citrus and white flowers.



FIRST VINTAGE:	DISTRICT OF WINEYARDS	VINEYARDS	WINERY
1995	Sambuca di Sicilia and Menfi (Agrigento)	Ulmo and Gurra	Ulmo



VINEYARDS: Ulmo and Gurra.

VARIETY: ULMO Grecanico/Sauvignon Blanc. GURRA Grillo.

TYPE OF SOIL: ULMO Average texture, from moderately deep to deep with abundant stones, slightly limey and with sections of dark organic soil. GURRA Lime and much chalk.

ALTITUDE: ULMO 200-250 m a.s.l.
GURRA 75 m a.s.l.

YIELD PER HECTARE: ULMO 100 quintals/ 75 quintals.
GURRA 70 quintals.

TRAINING SYSTEM: ULMO Spurred cordon. GURRA Guyot.

PLANTING DENSITY: ULMO, Grecanico 3,800/4,500 vines per hectare. ULMO, Sauvignon Blanc 3,800 vines per hectare. GURRA, Grillo 5,000 vines per hectare.

HARVEST PERIOD: ULMO 5-20-30 September GURRA 30 September.

VINIFICATION: after destalking and soft pressing, the must is decanted at a low temperature and ferments at 15°C; when fermentation has finished it matures on the lees for up to 6 months in stainless steel vats where a batonneur holds the lees in suspension.

BOTTLING PERIOD: March.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,65 gr/l.

PH: 3,36.

AGING CAPACITY: to drink at once or age for 4-5 years; Grecanico has a surprising aging capacity.

BOTTLE SIZE: 0.75 l.

TASTING NOTES: The transparent straw colour anticipates a light smooth wine. But in this case it is misleading as Grecanico hides its strength and complex character within this white wine. The blend of Grillo and Sauvignon gives a nose rich with aromas of citrus, peach, tropical fruits and yellow flowers, such as broom. In the mouth it is vibrant but creamy and silky with hints of white melon.

MATCHING: The contrast between savoury and sweetness confers a gastronomic strength that makes it suitable for matching with simple dishes such as a warm seafood salad as well as with more complex ones like a spicy Asian dish with sweet sour sauce. It can be matched with appetisers of Mediterranean cooking and with vegetarian cookery. Serve at 10°C.