

SERRA FERDINANDEA

WHITE 2020

DENOMINATION: SICILIA DOC
GRAPES: 50% GRILLO - 50% SAUVIGNON BLANC

Distant lands come together and complete one another. After his decade of experience in Sicily as Planeta's oenologist, Florent Dumeau decided to blend two quite different but so very complementary varieties; This wine is all about its bouquet, a combination of fragrances and unusual scents. Wood is used masterfully to enhance the perfumes and prepare this white for happy aging.



FIRST VINTAGE: 2019.

DISTRICT OF VINEYARD: Sambuca di Sicilia (Agrigento).

VINEYARD: Monte Cirami.

VARIETIES: Grillo, Sauvignon Blanc.

TYPE OF SOIL: the surface has a dark layer with considerable teeming organic substances, followed by deep layers of limestone mixed with rocks and sand, silt and clay. The terrains are light or dark brown based on the presence of organic substances, and they are resistant to summer drought.

ALTITUDE: 411 m.a.s.l.

YIELD PER HECTARE: Grillo 70 quintals; Sauvignon Blanc 50 quintals.

TRAINING SYSTEM: espalier; guyot pruning.

PLANTING DENSITY: Grillo 5,050 vines per hectare; Sauvignon Blanc 5,050 vines per hectare.

HARVESTING DATES: Grillo 14 September; Sauvignon Blanc 30 August.

HARVESTING: by hand in 15-kilogram bins.

VINIFICATION: the grapes are harvested by hand in bins that are refrigerated overnight in a cold room until they drop to 12°C; the next morning they are selected by hand on a sorting table and sent whole to a soft press. The free run must attained is sent to steel vats for two weeks' cold settling and stirred daily. At the end it is poured into tonneaux, steel and oak barrels for fermentation (25% steels; 60% barrels; 15% barriques and tonneaux). The wine is aged in oak wood for 9 months, of which 50% in large 35.25 hl barrels, and 50% in 5 hl tonneaux.

ALCOHOL CONTENT: 13% vol.

TOTAL ACIDITY: 5,35 gr/l.

PH: 3,35

AGING CAPACITY: To drink at once or to age for 7-10 years.

BOTTLE SIZE: 0.75 l.

TASTING NOTES: Sunny yellow with green highlights: bouquet of acacia, chamomile, honey, and nuts. The wood is well proportioned but not hidden and increases complexity. Fresh minerality on the palate and a nice long finish.

