

PLANETA



Allemanda 2017

Denomination: Noto DOC

100% Moscato Bianco

Allemanda is an opening baroque dance, as well as our Moscato Bianco. Dry, with intense scents of jasmine and citrus fruit, it is the fruit of the white and sun-drenched lands of Noto. A personal interpretation of an aperitif wine produced from indigenous aromatic grape varieties.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
2012	Noto (Sr)	Buonivini	Buonivini



VINEYARD: Buonivini.

VARIETY: Moscato Bianco.

TYPE OF SOIL: Very limey, abundant stones of small size; fine texture with pale chalky sections.

ALTITUDE: 40 m a.s.l.

YIELD PER HECTARE: 90 quintals.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 4,500 vines per hectare.

HARVESTING PERIOD: 21 August.

VINIFICATION: static decanting of the must after destalking and soft pressing; fermentation and maturation in stainless steel, at 15°C.

BOTTLING PERIOD: February.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,60 gr/l.

PH: 3,33.

AGING CAPACITY: best appreciated when young.

BOTTLE SIZE: 0,75 l.

TASTING NOTES: Very clear yellow colour with green reflections. Jasmine, rose petals, hibiscus, pink grapefruit and marine aromas; a poetic explosion. In the mouth savoury and fresh, balanced and elegant.

MATCHING: The wine's fragrant aromas enhance the soft-savoury contrast of the sea; voluptuous with a herring salad, kind with a Caprese salad, extraordinary with breaded prawns and shellfish or creamed tomato and lobster. Sunny and convivial, it exalts even further a Valencian paella, a fish couscous or pasta with sea urchins.