

# PLANETA

## Terebinto 2016

Denomination: Sicilia DOC

100% Grillo



The terebinth is a shrub with glossy fronds, always associated with Sicily and the Mediterranean countryside from east to west. The Planeta Terebinto is a single-variety Grillo; aromatic and intense on the nose with notes of pink grapefruit, balanced and complex on the palate.

FIRST VINTAGE	DISTRICT OF WINEYARDS	VINEYARDS	WINERY
2016	Menfi (Agrigento)	Gurra	Ulmo



**VINEYARDS:** Gurra

**VARIETY:** Grillo

**TYPE OF SOIL:** Lime and much chalk

**ALTITUDE:** 75 m above sea level

**YIELD PER HECTARE:** 70 quintals

**TRAINING SYSTEM:** Guyot

**PLANTING DENSITY:** 5000

**HARVEST PERIOD:** 10-13<sup>th</sup> September

**VINIFICATION:** after destalking and soft pressing, the must is decanted at a low temperature and ferments at 15°C; when fermentation is complete, maturing on the lees for 6 months in stainless steel vats where a bâtonneur keeps the lees in suspension

**BOTTLING PERIOD:** March

**ALCOHOL CONTENT:** 14% vol.

**TOTAL ACIDITY:** 6,10 gr/l.

**PH:** 3,18

**AGING CAPACITY:** for immediate drinking or to mature up to 4-5 years

**BOTTLE SIZE:** 0,75 l

**TASTING NOTES:** A particularly aromatic Sicilian variety, with aromas of apricot, lychees and tropical fruit. Light yellow colour with green hints; fresh and lively in spite of a notable level of alcohol.

**MATCHING:** raw fish, pasta with sea urchins, fried vegetables and fish. Also good with creamy white cheese as well as vegetables with dips.