PLANETA

Sito dell'Ulmo Merlot 2014

Denomination: Menfi DOC

100% Merlot

Sito dell'Ulmo is a single-variety Merlot and from a 'Single Vineyard'. Years of experience have helped us identify in the vineyards of Ulmo, planted in 1987 on the banks of Lake Arancio, the ideal place for the cultivation of this ancient French variety.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
1995	Sambuca di Sicilia (Agrigento)	Ulmo	Ulmo

Ulmo
MENFI

VINEYARD: Ulmo.

VARIETY: Merlot.

TYPE OF SOIL: Average texture, moderately deep to deep with abundant pebbles, slightly limey and with some areas of dark organic material.

ALTITUDE: 195 m a.s.l.

YIELD PER HECTARE: 85 quintals.

TRAINING SYSTEM: Guyot.

PLANTING DENSITY: 3,800 vines per hectare.

HARVESTING PERIOD: 10 September.

VINIFICATION: Destalking followed by 14 days on the skins; fermentation at 28°C; after racking malolactic fermentation in stainless steel and maturing for 14 months in barriques.

MATURATION: Allier oak barriques, 50% new.

BOTTLING PERIOD: second half of February.

ALCOHOL CONTENT: 14,5% vol.

TOTAL ACIDITY 5,80 gr/l.

PH: 3,36.

AGING CAPACITY: to drink at once or to age for 8-10 years.

BOTTLE SIZE: 0,75 l, 1,5 l, 3 l, 5 l, 9 l, 12 l.

TASTING NOTES: A bewitching wine which gently overcomes you. Its uniqueness emerges in a particular way with a diverse but lively structure of tannins and with its strong and intensely savoury taste. This version of a densely ruby coloured Merlot, so rich with the sweet juice of black currant and candied violet which alternates with thyme and lavender, cannot pass unnoticed either by the palate of a refined taste or by that of an enthusiastic novice. It is a multi-faceted and intriguing red wine which combines the pleasure of tannin with an extraordinary persistence of taste.

MATCHING: Although it can so easily be drunk on its own, its elegance renders it appropriate with white meat even when cooked with a sauce of considerable flavour, or else with some delicate fish cooked without lemon or even with baked vegetables.