

# PLANETA

## Maroccoli 2015

Denomination: Menfi DOC

100% Syrah

Syrah is a noble Mediterranean grape which gives of its best in bright dry places like our Sicily. Because of this we have a great belief in the future of this variety in our island. This interpretation of Syrah is produced in a modern style, respecting all the characteristics of the vine, from an extraordinary vineyard – Maroccoli at about 400 metres, in an unspoilt area. Powerful and impenetrable, this is a wine destined for long aging.



FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARD	WINERY
1999	Sambuca di Sicilia (Agrigento)	Maroccoli	Ulmo



**VINEYARD:** Maroccoli.

**VARIETY:** Syrah.

**TYPE OF SOIL:** Rich with pebbles, moderately chalky with abundant limey sections.

**ALTITUDE:** 370 m a.s.l.

**YIELD PER HECTARE:** 90 quintals.

**TRAINING SYSTEM:** Spurred cordon.

**PLANTING DENSITY:** 4,500 vines per hectare.

**HARVESTING PERIOD:** 10-15 september.

**VINIFICATION:** destalking followed by 21 days on the skins at 25°C; after racking, malolactic fermentation follows in stainless steel and wood; maturation in barriques for 14 months.

**MATURATION:** in Allier oak barriques, 30% new

**BOTTLING PERIOD:** first half of March.

**ALCOHOL CONTENT:** 14% vol.

**TOTAL ACIDITY:** 5,2 g/l.

**PH:** 3,45.

**AGING CAPACITY:** to drink at once or age for 7/10 years.

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

**TASTING NOTES:** Sweet oriental spices and a fleeting recall of toasted cocoa accompany the wine in all its tasting processes, now providing hints of sun-ripened black fruit, now with more wintry notes of leather and humus. An enveloping sensation recalls the consistency of velvet with a minty and black pepper finish.

**MATCHING:** Marinated and grilled lamb cutlets, accompanied by mint or even by an orthodox 'parmigiana' with smoked provola cheese.