

Planeta

Serra Ferdinandea Bianco 2020



TASTING NOTE

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

VITICULTURE

Certified Sostain and undergoing organic certification. Transitioning to biodynamic practices from untouched lands. Minimal sulfur and copper use; pest control via insects, sexual confusion, natural agents. Zeolite, kaolin, plant extracts applied for vigor.

VINIFICATION

Hand-harvested grapes chilled in bins overnight to 12°C, then hand-sorted. Whole grapes soft-pressed. Free run must goes to steel vats for two-week cold settling, stirred daily. Transferred to tonneaux, steel, and oak barrels for fermentation (25% steel, 60% barrels, 15% barriques and tonneaux).

FOOD MATCHING

White with personality; for this reason it can be combined with raw appetizers, seafood and vegetable first courses. White cheeses and noble fish.

SIZE	75cl
VINTAGE	2020
ABV	13%
GRAPE VARIETIES	Grillo (50%), Sauvignon Blanc (50%)
CLOSURE	Natural Cork
SKU CODE	L0436120
EXPRESSION	White, Round and Fruity
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
PH	3.35
TOTAL ACIDITY	5.35g/l Tartaric
RESIDUAL SUGAR	0.8g/l
SKU	L0436120