

PLANETA

DIDACUS CHARDONNAY, SICILIA MENFI DOC
2016

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here, three enthusiastic young Sicilians, Alessio, Francesca and Santi Planeta, under the guidance of Diego Planeta, began their winemaking venture in the mid-1980s. Subsequent years were spent matching the extraordinarily diverse Sicilian soils with both indigenous and international varieties. Planeta today encompasses six distinct wine estates in five regions across Sicily; Ulmo at Sambuca di Sicilia, Dispensa at Menfi, Dorilli at Vittoria, Buonivini at Noto, Sciarra Nuova on Etna at Castiglione di Sicilia, and the newest addition, La Baronia at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

Didacus is Planeta's vision of wine: elegance and tradition, the family and the future. Sicily as it has always been...

APPELLATION

Sicily (Menfi D.O.C.), Italy

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

In February 1985, ten acres of chardonnay were planted 820 feet above sea level, during an exceptionally hot summer; the plants were originally developed for other climates: soils full of clay and limestone, difficult to tame but generous in the quality of their yield. To be brief, many vines disappeared, only to be replanted, regrafted and set up again.

In 1989, enologist Carlo Corino arrived – "the Wizard of chardonnay in temperate climate." He was as enthusiastic about those 10 acres as he was about the sun and the warm humanity that he felt in Sicily; we worked together to make a legendary wine, from the first vintage in 1994 up to this day.

WINEMAKING

Grapes were harvested between August 28th and 29th and then refrigerated in a storage room for 12 hours, then hand selected on table with a 13.2% discard rate; sound grapes are sent to press. 80 quintals pneumatic press; maceration in press for three hours at about 55°F; must yield approximately 56%. Static decantation at 50°F for 48 hours; pouring only of the clear must; inoculation with s.erevisiae yeast; transfer in barriques after the beginning of fermentation at 57°F, September 2nd for nine days; temperature inside the barriques is kept between 66 – 71°F.

AGEING

The wine is aged in specifically selected Remond barriques; 80% new and 20% of 2014; medium toast; forests of origin of the oak are Nevers, Vosges, and Allier. A weekly batonnage for six months; one batonnage every two weeks for the remaining aging period. Emptying of the barriques occurred after ten months in total.

TASTING NOTES

A pure expression of Chardonnay executed in a beautifully Burgundian style, complete with a sunny Sicilian twist. The wine shows precision and focus, yet it offers a generous array of stone fruit and floral aromas along the way. As the wine takes on more weight in the glass, it begins to reveal rounder and more opulent tones of Sicilian almond, candied fruit, orange peel, anise seed, and salty mineral tones that recall the soft sea breezes that wash gently over Menfi in the southern part of the island.



WINEMAKER

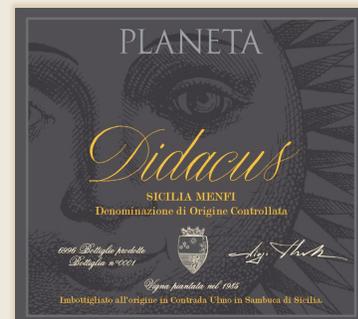
Patricia Toth

TECHNICAL DATA

Acidity: 5.20 g/L
pH: 3.25

Alcohol
13.5%

PLANETA



95 WINE ADVOCATE
POINTS
October 2019

93 PTS JAMES SUCKLING 11/19

91 PTS VINOUS 8/19



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