



PLANETA

ERUZIONE 1614 CARRICANTE, SICILIA DOC
2017

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, Sciar Nuova on Etna at Castiglione di Sicilia, and the newest addition, La Baronina at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

APPELLATION

Sicilia D.O.C., Italy

VARIETAL COMPOSITION

90% Carricante, 10% Riesling

TERROIR & VINTAGE NOTES

The history of Etna is studded with the historic eruptions which have shaped it. The eruption of 1614, lasted ten years and is the longest ever recorded, halted right on the border of the vineyards of Sciaranuova. Eruzione 1614 is a strongly evocative name for our Cru dell'Etna Carricante with a small addition of Riesling.

The volcanic soils of Etna originate from the slow breaking down of the lava rock, from the abundant presence of ashes emitted from the crater and from organic substances. They are rich in stones and minerals. The quantity and dimension of the stones varies a great deal on the different terraces as does the depth of each type of soil. In every case fertility and complexity are the common denominator in the different soils of our vineyards in the Etna area. The land has perfect aspect and position, black soils with lava sands and due to this, extraordinarily rich minerals; surrounded by woods and more recent lava flows. The vines used to make this wine actually grow on the lava flow.

WINEMAKING

Grapes were harvested from October 5 – 25 and picked into crates and immediately refrigerated at 8°C. Grapes are selected by hand and sent for light destalking and soft pressing; the decanted must is racked, inoculated with yeasts and fermented at 15°C in inox stainless steel. The wine remains on the fine lees until March with continuous stirring.

TASTING NOTES

An explosion of aromas of ripe fruit and the aromatic content of white flowers which magically transport the taster to the slopes of Etna.

The wine manages to combine softness and strength with a drinkable richness, with fruit flavours of lemon peel and green apple linked to an endearing mineral power which prolongs the finish.

An extraordinary companion for dishes based on fish of a certain oiliness and thus ideal for any gastronomic experience encountered by the sea.

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
6.5 g/L - pH: 3.18

Alcohol
13.0%

PLANETA



93+ WINE ADVOCATE
POINTS
July 2019

93 PTS WINE ENTHUSIAST 12/19
91 PTS WINE SPECTATOR 3/21
91 PTS JAMES SUCKLING 11/19
90 PTS VINOUS 8/19



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