



PLANETA

SANTA CECILIA NERO D'AVOLA, NOTO DOC 2010

BACKGROUND

Planeta encompasses six distinct wine estates across Sicily, each one inspired and constructed in harmony with its surroundings and dedicated to its terroir. Planeta's journey begins at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here on Italy's most enchanting island, 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. Years of careful research paid off when the Planeta wines were met with immediate critical acclaim upon introduction in the U.S. in the late 1990s.

All of the company's activities have a single theme; environmental sustainability. Planeta engages in the use of solar panels and biomass production, principally pruning residues to produce energy, reusing and recycling of all materials used in the production cycle, and the exclusive use of recycled paper for packing and printed materials. Because the land is a collective benefit, Planeta considers it is a duty to make every effort in preserving it.

APPELLATION

Sicily (Noto), Italy

VARIETAL COMPOSITION

100% Nero d'Avola

TERROIR & VINTAGE NOTES

The climatic conditions prevailing during the 2010 harvest were particularly favorable. In 2009 the autumn finished with abundant rainfall, ideal for setting the vines to rest. The winter had normal temperatures and not too much rain. The spring was also average, with rain at the end. The summer began with cooler temperatures until the middle of August, when the temperature then rose to assist perfect ripening.

WINEMAKING

Harvest occurred for the Nero D'Avola on September 20th. Destalking was followed by 16 days remaining on the skins; after racking, malolactic fermentation occurred in stainless steel tanks.

AGEING

The wine was aged in Allier oak barrels for 14 months.

TASTING NOTES

A well structured wine with a fragrant nose of jasmine, bergamot and orange zest; intense ripe fruit on the palate is the perfectly balanced by very compact and firm tannins that are calibrated to the deep and profound structure of this wine. Hints of graphite give the wine a distinct character while wild blackberry and cherry notes result in a precise palate and style. This is a wine that pairs well with difficult plates like marinated pork also with chili pepper or with rich, meaty fish dishes

WINEMAKER
Patricia Toth

TECHNICAL DATA

Acidity
5.29 g/L - pH: 3.42
Alcohol
13.5%

PLANETA



92 JAMES SUCKLING
POINTS
March 2017

91 PTS WINE ENTHUSIAST 3/13



TAUB FAMILY
SELECTIONS