



# PLANETA

## ETNA ROSSO DOC 2018

### 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, Sciara 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 (Etna D.O.C.), Italy

### VARIETAL COMPOSITION

100% Nerello Mascalese

### 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. The Etna Rosso is produced at our Feudo di Mezzo winery, situated in the heart of Etna viticulture.

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

The grapes were hand-picked between the 5th and 12th of October and refrigerated at 50°F before being selected by hand. After destemming and crushing, the grapes ferment for 12 days with two pump overs each day.

### TASTING NOTES

Vanilla, sour cherry, wild strawberry, a very clean floral effect. In the mouth substantial but smooth. Very expressive fruit with more complex aromatic elements of undergrowth, myrtle and oriental spices... Unexpectedly transforms into a champion of drinkable red wine with marked savoury flavour and a tasting profile produced by a ferrous touch, rhubarb and very evident black pepper. A wine for everyday drinking. Its adaptability allows it to accompany the simple a pasta with tomato dish to more complex dishes of meat and fish.

### WINEMAKER

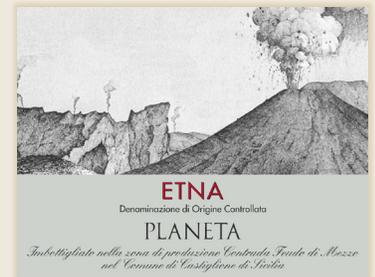
Patricia Toth

### TECHNICAL DATA

Acidity  
5.70 g/L - pH: 3.25

Alcohol  
14.0%

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**92** WINE ENTHUSIAST  
POINTS  
January 2020

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**92** PTS JAMES SUCKLING 11/19  
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