



# PLANETA

PASSITO DI NOTO DOC 2018

Sicily, Italy

94  
POINTS  
vinous

JUNE 2021

...Sweet peach preserves, candied ginger and a lifting hint of fresh mint and exotic florals. It's silky in feel, enveloping the palate in glycerol-like textures contrasted by an almost salty sensation, as ultra-ripe orchard fruits find balance through a note of tropical citrus. This tapers off unexpectedly fresh yet with persistent echoes of lemon confit and honey-roasted almonds. Wow!...-E.G.

94  
POINTS  
Wine & Spirits

OCTOBER 2020

Moscato grapes grown in chalky soils at the southern tip of Sicily were left to dry for six weeks, losing half their weight and concentrating the flavors into a melange of dried apricot, grilled pineapple, honey and ginger. Bright acidity balances the wine's glossy texture and its rich, sweet fruit and spice tones. – S.J.

92  
POINTS  
eRobertParker.com

OCTOBER 2019

The 2018 Passito di Noto... opens to a beautifully luminous color with bright golden highlights. You get Sicilian candied orange peel, sweet almond paste and lots of fragrant honey. This wine is absolutely seductive and delicious. Pair it with dried biscuits or cassata with candied fruit. – M.L.

91  
POINTS  
WINEENTHUSIAST  
MAGAZINE

FEBRUARY/MARCH 2020

This opens with aromas of dried apricot, marmalade and jasmine. The fruity aromas carry over to the creamy palate together with dried exotic fruit and bright acidity. Notes of pine nuts and vanilla emerge on the persistent finish. —K.O.