



PLANETA

CERASUOLO DI VITTORIA DOCG 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 Baronía at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

APPELLATION

Sicilia (Cerasuolo di Vittoria D.O.C.G.), Italy

VARIETAL COMPOSITION

60% Nero d'Avola 40% Frappato

TERROIR & VINTAGE NOTES

From the countryside of Dorilli, between the sea and the Iblean mountains, known as the centre of excellence for Sicilian food, comes our Cerasuolo di Vittoria. The name of the only DOCG in Sicily comes from 'Cerasa', cherry in Sicilian dialect. It is produced from the indigenous varieties Nero d'Avola and Frappato. A unique wine, recognisable and unforgettable for its youthful flavours and aromas of cherry, strawberry and pomegranate, due to the particular soil and climate in which the grapes are cultivated. A wine which like few others combines tradition and delicious wine

The principal characteristic of the terroir is its red sand; the name of Cerasuolo derives from it, evoking the 'cerasa,'cherry in Sicilian. Consisting chiefly of loose red sands with no stones and moderately deep; a tufa layer lies at about 90 cm, important for the vines' water balance. These areas of fine, light red sand, leave their unmistakable mark on the aromatic profile of Cerasuolo.

WINEMAKING

Harvest occurred for the Nero D'Avola between September 20th and 25th. For the Frappato, between September 17th and 20th. The grapes are de-stemmed and crushed; extraction on skins conducted, with eight days of maceration. After racking, malolactic fermentation takes place in steel tanks.

TASTING NOTES

An intriguing wine with an extraordinary vital energy based on wild fruits, wild strawberries, mulberry and pomegranate. An extremely gastronomic version of Cerasuolo which we like very much for its meaty peppery notes. In the mouth the wine reflects its olfactory impressions and thus we happily re-encounter the black pepper mixed with carob and sweet cherries. Quick on the palate with a very savory rounded finish with hints of mulberry.

In the right season, perfect with a slice of seared tuna, with chopped mushrooms or with feathered game, its harmony with pizza is a surprise throughout the year.

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
5.7 g/L - pH: 3.50
Alcohol
13%

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