



PLANETA

MOSCATO ALLEMANDA NOTO DOC 2019

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

APPELLATION

Sicilia (Noto D.O.C.), Italy

VARIETAL COMPOSITION

100% Moscato Bianco

TERROIR & VINTAGE NOTES

Extensive research to find the best terroir to cultivate Sicily's most important grape variety, Nero d'Avola brought us to Noto, where the DOC Noto insists the variety originates, at the southern extremity of Sicily. Noto was the third stage of the Planeta Family's journey in Sicily. In 1998 we founded our estate, which coincidentally has always been called 'Buonivini'. The soft hills of Buonivini, white limestone soil with an abundance of small stones, breezes arising from the meeting of two seas, create the best conditions to make the vines grow successfully. Here Nero d'Avola and Moscato grow together with almonds, carobs and olives, symbolic plants of the Mediterranean location.

Allemanda is an opening baroque dance, as well as our Moscato Bianco. It is the fruit of the white and sun-drenched lands of Noto. A personal interpretation of an aperitif wine produced from indigenous aromatic grape varieties.

WINEMAKING

Grapes are grown in very limey soils with abundant small stones, of fine texture and pale chalky sections. From single-variety Moscato Bianco grapes, it is harvested slightly early and vinified in such a way as to leave no sugary residues. Harvesting took place August 13–21. The grapes are hand-picked early in the ripening stage and vinified in a way that leaves no residual sugars.

TASTING NOTES

Very clear yellow colour with green reflections. Jasmine, rose petals, hibiscus, pink grapefruit and marine aromas; a poetic explosion. In the mouth savoury and fresh, balanced and elegant.

The wine's fragrant aromas enhance the soft-savory contrast of the sea; voluptuous with a herring salad, kind with a Caprese salad, extraordinary with breaded prawns and shellfish or creamed tomato and lobster. Sunny and convivial, it exalts even further a Valencian paella, a fish couscous or pasta with sea urchins.

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93 EDITOR'S CHOICE
POINTS WINE ENTHUSIAST
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WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
5.80 g/L - pH: 3.32
Alcohol
12.0%



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