



PLANETA

DIDACUS CABERNET FRANC,
SICILIA MENFI DOC 2016

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600's. 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 Baronia at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

Didacus is Planeta's vision of wine: elegance and tradition, the family and the future. Sicily as it has always been...

APPELLATION

Sicily (Menfi D.O.C.), Italy

VARIETAL COMPOSITION

100% Cabernet Franc

TERROIR & VINTAGE NOTES

The vineyards are located 820 feet above sea level, with soils consisting of clay, loam and sand.

The winter in Menfi had little rainfall and temperatures slightly colder than 2015, followed by a beautiful spring with rain in March and showers generally, which prepared the vines well. Thanks to a perfect summer, never too hot though dry and refreshed by some rain in September, this harvest has provided perfect grapes both from the health aspect, allowing us natural and spontaneous treatments of sulphur and copper, and also ensuring the expression of their tannic and aromatic characteristics.

WINEMAKING

Grapes were hand-harvested between September 24th and 27th, then Refrigerated in a cooling unit for 16/24 hours at about 46–51 °F. Step table sorting, first on clusters with 2–2.5% of waste, followed by destemming, and a second table for final berry selection. The grapes selected with this method are being moved directly to the tanks and barrels with the help of a conveyor belt equipped with a crusher.

The fermentation progressed in three different vessels, always in between the range of 64–75 °F, with selected yeasts. Integral vinification in tonneaux. Integral vinification in barrels. Vinification in stainless steel.

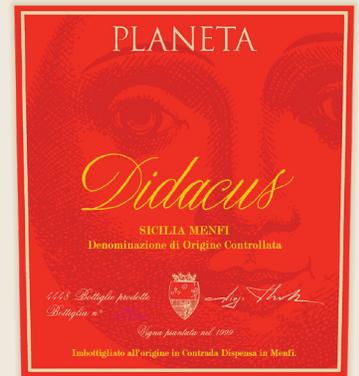
AGEING

The wine is aged in specifically selected Saury/Seguin Moreau barriques. 100% maloactic fermentation commences in barriques. One batonnage every two weeks, for 20 months.

TASTING NOTES

Deep, intense purple in color. A complex nose with vibrant aromas of leather, exotic spices, cocoa and sandalwood complemented by ripe red fruits, blueberry and plum, mint and Mediterranean herbs. On the palate, full and intense with an elegant balance of velvety yet dense tannins, and soft yet evident influence of oak. Fresh acidity coupled with the weight of the wine balance the alcohol. An age-worthy wine, can be held for decades.

PLANETA



95 VINOUS
June 2021
POINTS

94 PTS WINE ADVOCATE 3/21
92 PTS WINE SPECTATOR 10/21
90 PTS JAMES SUCKLING 11/20



WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity: 5.90 g/L
pH: 3.40

Alcohol
14.15%



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