



# PLANETA

FRAPPATO, VITTORIA 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, Sciarra 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 (Vittoria D.O.C.), Italy

## VARIETAL COMPOSITION

100% Frappato

## TERROIR & VINTAGE NOTES

Frappato is a rare and exclusive grape variety cultivated on only a few hectares, it is best expressed in the red sands of Vittoria, not far from the sea. An aromatic and pleasant red wine as few others, a perfect synthesis between tradition and innovation.

The vineyards of Dorilli and Mogli, wholly cultivated with Nero d'Avola and Frappato, extend for 34 hectares over these areas of fine, light red sand, which leave their unmistakable mark on the aromatic profile of Cerasuolo.

The principal characteristic of the soils of the Vittoria area is their sandy texture. They mainly consist of loose red sand with no stones and of average depth. A layer of tufa lies at about 90cm which is important for the water balance of the vines.

## WINEMAKING

Harvesting took place from September 20th–22nd. Destalking followed by seven days resting on the skins, after a particularly soft pressing with the basket press (vertical press), malolactic fermentation in stainless steel vats, where it matures until bottling.

## TASTING NOTES

Notes of rose and candied violet are typical, with a elegant smokey tone. On the palate, much red fruit with balsamic tones.

The extraordinary versatility of this Sicilian Claret shows itself in the classics of everyday, such as with pasta dishes like rigatoni all'amatriciana, spaghetti alla Bolognese and lasagne. Its adaptable nature extends to contemporary food; it is ideal with cheeseburgers. Hypnotic with fresh soft cheese, and in dressing up with a mushroom and onion soup.

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**93** EDITOR'S CHOICE  
WINE ENTHUSIAST  
POINTS January 2020

91 PTS WINE SPECTATOR 8/21

91 PTS VINOUS 6/21

91 PTS WINE & SPIRITS 8/20

91 PTS JAMES SUCKLING 11/19

## WINEMAKER

Patricia Toth

## TECHNICAL DATA

Acidity: 5.5 g/L  
pH: 3.5

Alcohol  
12.5%



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