



# PLANETA

CHARDONNAY SICILIA MENFI 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, Sciara 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 (Menfi D.O.C.), Italy

## VARIETAL COMPOSITION

100% Chardonnay

## TERROIR & VINTAGE NOTES

Planeta Chardonnay has become an image of the change in Sicilian wine. Starting with the desire to compete on the world stage with this noble grape. Following a long process beginning in 1985, full of surprises and successes, today Planeta Chardonnay is an icon for the whole of Sicily.

From the sea to the hills, up to an altitude of 400 metres, the Menfi territory holds the largest extent of our vineyards. We cultivate more than 250 hectares, and we make careful selections of our vines, both indigenous and international varieties, to the specifics of each terroir.

The vines planted at Ulmo and Maroccoli, from which this Chardonnay is produced, are unique for their aspect and terroir. Ulmo soil characteristics: The valley was originally crossed by a river which today has become the Lake Arancio. This contributed to the formation of deep soils, with an abundant texture of pebbles. The higher soils are more limey and chalky. The slope ensures perfect drainage. Maroccoli soil is moderately chalky with abundant loamy sections. An extraordinary micro-climate exists with breezes coming from the sea which is only a few kilometers away.

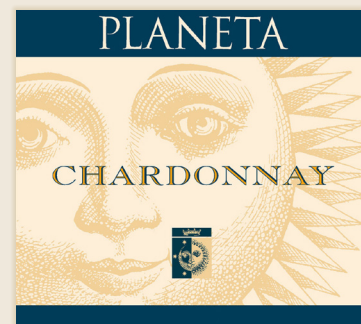
## WINEMAKING

The grapes are de-stemmed and crushed; the juice is clarified through cold settling overnight and then inoculated with selected yeast. The fermentation and ageing in 225-liter French oak barrels –carefully and precisely judged– delivers a wine unique for its grace and power.

## TASTING NOTES

Starting from the richness of its deep clear golden but transparent color one imagines the pleasing contrast of creaminess and crispness in the taste. It is indeed a soft white wine underlaid by a refreshing acid vein which accompanies each mouthful. A slight mineral suggestion combines harmoniously with the flavour of ripe yellow peaches, acacia honey and marzipan and with some peaty, cereal and toasted aromas which precede the powerful balanced finish. For a change, try it with some just seared foie gras or with roast veal and mushroom sauce.

# PLANETA



EXPLORING THE  
CHARACTERISTICS OF  
THE TERROIRS AND THE  
VINEYARDS OF SICILY



## WINEMAKER

Patricia Toth

## TECHNICAL DATA

Acidity  
5.65 g/L  
pH: 3.36

Alcohol  
13.5%



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