



# PLANETA

ERUZIONE 1614 NERELLO MASCALESE,  
SICILIA 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, Sciar 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 D.O.C., Italy

## VARIETAL COMPOSITION

100% Nerello Mascalese

## TERROIR & VINTAGE NOTES

The history of Etna is studded with the historic eruptions which have shaped it. The eruption of 1614, lasted ten years and is the longest ever recorded, halted right on the border of the vineyards of Sciaranuova. Eruzione 1614 is a strongly evocative name for our Cru dell'Etna based on Nerello Mascalese.

The volcanic soils of Etna originate from the slow breaking down of the lava rock, from the abundant presence of ashes emitted from the crater and from organic substances. They are rich in stones and minerals. The quantity and dimension of the stones varies a great deal on the different terraces as does the depth of each type of soil. In every case fertility and complexity are the common denominator in the different soils of our vineyards in the Etna area. The land has perfect aspect and position, black soils with lava sands and due to this, extraordinarily rich minerals; surrounded by woods and more recent lava flows. The vines used to make this wine actually grow on the lava flow.

## WINEMAKING

Harvesting took place from October 15th through the 27th. The grapes were hand-picked into crates and immediately refrigerated at 10°C, then selected by hand. After destalking they ferment at 25°C in stainless steel vats, remaining on the skins for 21 days, with short stirrings; they are pressed softly with the vertical press. This is followed by malolactic fermentation in stainless steel and ageing in oak barrels for 12 months.

## TASTING NOTES

Extraordinary aromas of incense and herbs, hibiscus and wild fennel. A luminous and lyrical wine which recounts the character and refinement of great red mountain wines but at latitudes not far from Africa. The tannins of compact texture are extracted with elegance. The sweetness and generosity of wild fruits and currants merges with aromas of incense and beeswax and a light, almost salty touch.

A wine whose character can allow the most audacious matchings with dishes of similar character. Serve with game, dishes with truffles, fish with complex sauces, cheese and salamis.

# PLANETA



**93** WINE ADVOCATE  
POINTS  
October 2021

**92** PTS WINE ENTHUSIAST 10/21  
**90** PTS WINE SPECTATOR 10/21  
**90** PTS VINOUS 6/21



## WINEMAKER

Patricia Toth

## TECHNICAL DATA

Acidity: 5.20 g/L  
pH: 3.46

Alcohol  
13.5%



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