



PLANETA

LA SEGRETA II BIANCO, SICILIA DOC 2020

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

50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano

TERROIR & VINTAGE NOTES

Our story and our journey began at Ulmo. In the mid-1980's we planted our first vines around the 16th century family farmhouse. We built our first winery in 1995 on the banks of the Lake Arancio and its nearby woods. Hidden within the Menfi hills and with 160 hectares of vineyard, the Dispensa estate is the beating heart of all our activities.

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. Soils from Dispensa vineyards are moderately deep, with very few stones, some degree of lime and average fertility. Gurra soils are limey and very chalky and Ulmo soils are of average texture, moderately deep to deep with abundant stones, slightly limey, sections of dark organic matter.

La Segreta takes its name from the woods which surround our vineyard at Ulmo. This young fresh wine principally produced from Grecanico grapes gains personality and style with the addition of some international variety grapes. All grapes are knowledgeably cultivated in the vineyards owned by Planeta.

WINEMAKING

Harvesting took place from August 13th through September 20th. Static decanting of must after destalking and soft pressing; fermenting at 15°C in stainless steel vats, remaining there until bottling.

La Segreta is a versatile companion for everyday drinking and appropriate for many different occasions. It is the perfect approach to Sicilian wine, with its excellent relationship between quality and price, guaranteed by the Planeta family's patient input, from vine to wine.

TASTING NOTES

A clear yellow colour with green hints which anticipate its freshness. Youthful citrus aromas and flowery notes, balanced by lively Mediterranean hints of peach, papaya and chamomile. Balanced and refined on the palate, thanks to a well-judged acidity.

Excellent as a fresh aperitif and very versatile in matchings with various antipasti, salads and pasta dishes based on light or seafood sauces.

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92 JAMES SUCKLING
POINTS August 2021



WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity: 5.75 g/L
pH: 3.35

Alcohol
12.5%



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