



PLANETA

MAROCCOLI SINGLE VINEYARD SYRAH,
SICILIA MENFI DOC 2015

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 Baronia 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% Syrah

TERROIR & VINTAGE NOTES

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.

Syrah is a noble Mediterranean grape which gives of its best in bright dry places like Sicily. Because of this we have a great belief in the future of this variety in our island.

This interpretation of Syrah is produced in a modern style, respecting all the characteristics of the vine. The soil is rich with pebbles and moderately chalky with abundant limey sections. An extraordinary micro-climate exists with breezes coming from the sea which is only a few kilometers away.

WINEMAKING

The harvesting took place between September 10th – 15th. Destalking was followed by 21 days on the skins at 25°C; after racking, malolactic fermentation follows in stainless steel and wood.

AGEING

The wine is aged for 14 months in Allier oak barriques, 30% new.

TASTING NOTES

Sweet oriental spices and a fleeting recall of toasted cocoa accompany the wine in all its tasting processes, providing hints of sun-ripened black fruit, and with more wintry notes of leather and humus. An enveloping sensation recalls the consistency of velvet with a minty and black pepper finish.

Pair with marinated and grilled lamb cutlets accompanied by mint or even with an orthodox 'parmigiana' with smoked provola cheese.

Powerful and impenetrable, this is a wine destined for long ageing.

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93 WINE ADVOCATE
POINTS
October 2019

93 PTS JAMES SUCKLING 11/19

92 PTS VINOUS 6/21

91 PTS WINE SPECTATOR 10/21

90 PTS WINE ENTHUSIAST 3/20



WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity: 5.2 g/L
pH: 3.45

Alcohol
14%



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