



WINEMAKER

Patricia Toth

TECHNICAL DATA

Alcohol
13.5%

PLANETA

MAMERTINO 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; Vittoria, Capo Milazzo, Etna, Noto and Menfi – each one inspired and constructed in harmony with its surroundings and dedicated to its terroir.

APPELLATION

Sicilia (Mamertino D.O.C.)

VARIETAL COMPOSITION

60% Nero d'Avola, 40% Nocera

TERROIR & VINTAGE NOTES

Mamertino is a denomination rooted in antiquity dating back to 289 B.C. when the Mamertini produced this wine, described by Pliny and beloved by Julius Caesar. Our smallest winery – La Baronia, which is 8 hectares of vineyard, surrounded by 20 hectares of ancient olive groves – is located 30 meters above sea level with alluvial soils that are loose, dark, deep, with few stones and generally rich with limey sections; it is a short distance from the sea and surrounded by the spectacular vines we have planted at Capo Milazzo. In 2011, Planeta began working with Fondazione Barone Lucifero, proprietor of the land, to restore and revive the unique biodiversity. Today this project is the symbol of our idea of sustainable viticulture, not only from the point of view of cultivation and production, but also from environmental, cultural, social and economic aspects.

WINEMAKING

The grapes were hand harvested in mid-September and transferred into crates as soon as they arrived at the winery; then they proceeded to the table for selection and destalking. They fermented in stainless steel vats and remained on the skins for 14 days at 77°F with repeated mixing until the end of the period. They were then racked in a soft press, and the wine thus obtained underwent malolactic fermentation in stainless steel.

AGEING

The wine is aged for 12 months in 35 hl barrels.

TASTING NOTES

Brilliant, intense ruby color with dark violet reflexes. Explosive nose with notes of Mediterranean maquis, blue fruits and jammy berries. On the palate thick but refined tannins are well integrated with the oak.

Pair with home-made appetizers, ragout-based first courses, artichokes prepared in all ways, lamb, and pot baked grouper.

PLANETA



92 WINE ADVOCATE
November 2021
POINTS

92 PTS JAMES SUCKLING 8/22

91 PTS VINOUS 6/23

90 PTS WINE ENTHUSIAST 3/22

