

PLANETA

ETNA ROSSO 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 Baronía at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

APELLATION

Sicilia (Etna 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. The Etna Rosso is produced at our Feudo di Mezzo winery, situated in the heart of Etna viticulture.

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.

The 2020 growing season experienced well-timed rainfall and a particularly mild summer in the whole of Sicily. This gave rise to a memorable harvest, somewhat small in quantity but perfect in quality. Rainfall on Etna was equivalent to the decade's average, even as the distribution differed from the norm: January and February were dry, instead July and August, and provided some well-timed rain which, on the volcano, is fundamental to quality. This is a vintage that, with some thermal leaps in the summer and autumn, again showed the advantage of altitude.

WINEMAKING & AGEING

The grapes were hand-picked between October 2nd and 22nd and refrigerated at 50°F before being selected by hand. After destemming and crushing, the grapes fermented for 12 days with two pump overs each day.

The wine aged in wooden and stainless steel tanks for 6-8 months.

TASTING NOTES

Vanilla, sour cherry, wild strawberry, a very clean floral effect. In the mouth substantial but smooth. Very expressive fruit with more complex aromatic elements of undergrowth, myrtle and oriental spices. Unexpectedly transforms into a champion of drinkable red wine with marked savory flavor and a tasting profile produced by a ferrous touch, rhubarb and very evident black pepper.

A wine for everyday drinking. Its adaptability allows it to accompany the simplest pasta with tomato dish to more complex dishes of meat and fish.



WINEMAKER

Patricia Toth

TECHNICAL DATA

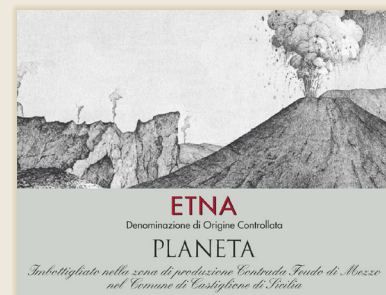
Total Acidity: 4.85 g/L

pH: 3.62

Alcohol

13.2%

PLANETA



93 JAMES SUCKLING
August 2022
POINTS

91 PTS WINE ENTHUSIAST 5/23

90 PTS WINE SPECTATOR 11/22

