



PLANETA

ERUZIONE 1614 CARRICANTE, SICILIA DOC 2019

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.

APPELLATION

Sicilia D.O.C., Italy

VARIETAL COMPOSITION

90% Carricante, 10% Riesling

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 Carricante with a small addition of Riesling.

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.

2019 saw an extraordinarily wet autumn, which replenished the ground's water reserves and in some way cooled the soil. The winter was fairly mild, while the spring was prolonged with moderately low temperatures, particularly in May. This combination of cool soil, a cold spring after a mild winter, determined an exceptionally late start to the harvest in the whole of Sicily, except on Etna.

In August the climate was ideal, no rain and not hot, though with a certain humidity. At the beginning of September some rain helped to perfect the final phase of ripening the grapes and continued without surprises both to the west and the east. In October the Carricante grapes were harvested almost without a pause, which is incredible on Etna; An excellent Carricante for healthy grapes, aromatic profile and quality of acidity. 2019 was a vintage for wine-lovers!

WINEMAKING

Grapes were harvested from Sept. 18–Oct. 22 and picked into crates and immediately refrigerated at 8°C. Grapes were hand-selected and sent for light destalking and soft pressing; The decanted must was racked, inoculated with yeasts and fermented at 15°C in stainless steel. The wine remained on the fine lees until June.

TASTING NOTES

An explosion of aromas: white flowers and fruits which magically transport the drinker to the slopes of the volcano. Combines softness and boldness of taste with a drinkability rich with the authentic fruitiness of lemon peel and green apple, with a fascinating minerality which prolongs the finish.

An extraordinary companion to fish-based dishes and ideal for any dishes enjoyed while entertaining by the sea.

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity: 6.75 g/L

pH: 3.26

Alcohol

12.8%

PLANETA



93 A "BEST OF YEAR"
WINE 2022
WINE ENTHUSIAST
December 2022

91 PTS JAMES SUCKLING 9/22
90 PTS DECANTER 11/22



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