



# PLANETA

ERUZIONE 1614 NERELLO MASCALESE,  
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, Sciarra Nuova on Etna at Castiglione di Sicilia, and the newest addition, La Baronina 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

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. Eruzione 1614 is a strongly evocative name for our Cru dell'Etna based on Nerello Mascalese.

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. Fewer grapes were harvested compared with previous years, even for smaller bunches. Thus the red wines are very concentrated with color and aromas which evolve in an extraordinary way. A vintage for wine-lovers!

## WINEMAKING & AGEING

Harvesting took place from October 22nd–23rd. The grapes were hand-picked into crates and immediately refrigerated at 10°C, then selected by hand. After destalking they ferment at 25°C in stainless steel vats, remaining on the skins from 21 to 35 days, with manual pressing and sometimes with short pumping-over. They are then pressed softly with the vertical press. This is followed by malolactic fermentation in stainless steel and ageing in oak barrels for 12 months.

## TASTING NOTES

Extraordinary aromas of incense and herbs, hibiscus and wild fennel. Luminous and lyrical, this recounts the character and refinement of great red mountain wines but at latitudes not far from Africa. The tannins of compact texture are extracted with elegance. The sweetness and generosity of wild fruits and currants merges with aromas of incense and beeswax and a light, almost salty touch.

A wine whose character can allow the most audacious matchings with dishes of similar character. Serve with game, dishes with truffles, fish with complex sauces, cheese and salamis.

## WINEMAKER

Patricia Toth

## TECHNICAL DATA

Acidity: 5.0 g/L  
pH: 3.63

Alcohol  
13.7%

# PLANETA



94 WINE & SPIRITS  
September 2023  
POINTS

94 PTS JAMES SUCKLING 9/22  
93 PTS VINOUS 6/23



TAUB FAMILY  
SELECTIONS