



# PLANETA

## LA SEGRETA II BIANCO, SICILIA DOC 2022

### 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 Baronia at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

La Segreta takes its name from the wood that surrounds our vineyard at Ulmo. This young fresh wine is made principally from Grecanico grapes and gains style and personality with the addition of international varieties. All the grapes are knowledgeably cultivated according to the criteria of sustainability and organicity, in vineyards owned by Planeta. La Segreta is a versatile companion for everyday drinking and for the most diverse occasions. It is a perfect approach to Sicilian wine, with the right relationship between quality and price, guaranteed by the patient work of the Planeta family, from vine to bottle.

### APPELLATION

Sicilia (Menfi D.O.C.), Italy

### VARIETAL COMPOSITION

50% Grecanico, 30% Chardonnay, 10% Viognier, 10% Fiano

### TERROIR & VINTAGE NOTES

Dispensa (altitude: 45-75 meters a.s.l.) soils are moderately deep, chalky, moderately limey with little structure. Gurra (35-75 meters a.s.l.) has moderately deep soil with little lime, no structure and is very chalky. Ulmo (210 meters a.s.l.) soils are medium texture, moderately deep/deep with an abundant structure of pebbles, slightly limey and areas of dark vegetable soil.

Sicily recorded a great quality 2022 harvest. Average production was lower (~12%) and a dry summer resulted in extremely healthy grapes, with a very low fungal load. Despite extreme weather conditions the harvest magically balanced out: the very heavy late autumn rains made up for the winter drought. The high average temps of June and July were offset by an ideal August - October.

In Menfi the agricultural year began with exceptionally intense rains in November and December 2021 delaying budbreak quite a bit. It rained much less than in the ten-year average from January to March; late spring saw above average rainfall; this protected the grapes from a hot June and July August did not deviate from the average and granted a regular opening of the harvest season that proceeded smoothly. Some rainfall in September helped complete the frame of a nearly perfect ripening of the grapes.

### WINEMAKING

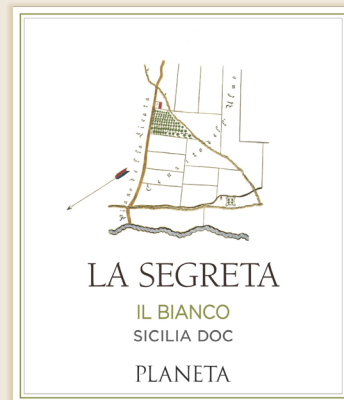
Harvesting took place from August 16th–Sept. 30th. The grapes were picked and placed in small trolleys, then refrigerated at 60-62°F. Once in the winery they are destalked and pressed, then sent for soft pressing. The must obtained remains at about 46-48°F in static sedimentation for 36 hours, then the clear part is decanted and ferments at about 59-61°F for 10-12 days. At the end of fermentation in stainless steel tanks (~7 days), the wine is decanted, leaving it on the finest lees with weekly stirring to fix aromas and to increase volume; finally it is blended and bottled.

### TASTING NOTES

A pale yellow color with green reflections. Youthful notes of citrus and flowers, white acacia, broom, fresh grass, balanced with lively Mediterranean notes, peach, pineapple and camomile. On the palate, balanced and refined, thanks to a well measured acidity.

Excellent as a fresh aperitif and very versatile in matching with various antipasti, salads and pasta dishes based on light sauces or seafood.

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EXPLORING THE CHARACTERISTICS OF THE TERROIRS AND THE VINEYARDS OF SICILY



### WINEMAKER

Patricia Toth

### TECHNICAL DATA

Acidity: 5.25 g/L  
pH: 3.30

Alcohol  
12.5%

### CERTIFIED

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