



PLANETA

DIDACUS CABERNET FRANC,
SICILIA MENFI DOC 2018

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600's. 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 Baronica at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

Didacus is Planeta's vision of wine: elegance and tradition, the family and the future. Sicily as it has always been...

APPELLATION

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

VARIETAL COMPOSITION

100% Cabernet Franc

TERROIR & VINTAGE NOTES

The vineyards are located 820 feet above sea level, with soils consisting of clay, loam and sand.

In 2018, the months of May and June were particularly rainy, with moderately intense heatwaves, which promoted the correct development of the vegetative and reproductive cycles of the vines without water stress. Furthermore, the physiological development of the vines benefitted from the mild mean temperatures. During August and September, when the grapes were ripening, several rainy events, together with the absence of the sirocco winds, postponed the harvest time. This vintage provided intermediate-high quality grapes with outstanding sugar and acidity levels as well as an excellent aroma. The long and homogeneous ripening of the bunches produced a soft red wine, rich in color and fruity scents.

WINEMAKING

Grapes were hand-harvested on September 27th, then refrigerated for 16–24 hours at about 46–51 °F. Step table sorting, first on clusters with 2–2.5% of waste, followed by destemming, and a second table for final berry selection. The grapes selected with this method are moved directly to the tanks and barrels with the help of a conveyor belt equipped with a crusher.

The fermentation progressed in three different vessels, always in between the range of 64–75°F, with selected yeasts. Integral vinification in tonneaux. Integral vinification in barrels. Vinification in stainless steel.

AGEING

The wine is aged in specifically selected Saury/Seguin Moreau barriques. 100% maloactic fermentation commences in barriques. One batonnage every two weeks, for 20 months.

TASTING NOTES

Deep, intense purple in color. A complex nose with vibrant aromas of leather, exotic spices, cocoa and sandalwood complemented by ripe red fruits, blueberry and plum, mint and Mediterranean herbs. On the palate, full and intense with an elegant balance of velvety yet dense tannins, and soft yet evident influence of oak. Fresh acidity coupled with the weight of the wine balance the alcohol. An age-worthy wine, can be held for decades.

WINEMAKER

Patricia Toth

TECHNICAL DATA

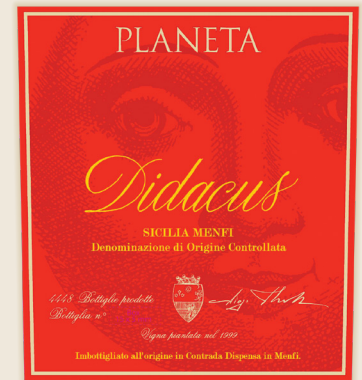
Total Acidity: 5.45 g/L

pH: 3.62

Alcohol

14.15%

PLANETA



93 VINOUS
June 2023
POINTS

92 PTS JAMES SUCKLING 9/23

