



WINEMAKER
Patricia Toth

TECHNICAL DATA
Acidity
6.35 g/L - pH: 3.38
Alcohol
13%

PLANETA

LA SEGRETA NERO D'AVOLA SICILIA DOC 2016

BACKGROUND

Planeta encompasses six distinct wine estates across Sicily, each one inspired and constructed in harmony with its surroundings and dedicated to its terroir. Planeta's journey begins at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here on Italy's most enchanting island, 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. Years of careful research paid off when the Planeta wines were met with immediate critical acclaim upon introduction in the U.S. in the late 1990s.

All of the company's activities have a single theme; environmental sustainability. Planeta engages in the use of solar panels and biomass production, using pruning residues to produce energy, reusing and recycling of all materials used in the production cycle, and the exclusive use of recycled paper for packing and printed materials. Because the land is a collective benefit, Planeta considers it a duty to make every effort in preserving it.

APPELLATION

Sicily, Italy

VARIETAL COMPOSITION

100% Nero d'Avola

TERROIR & VINTAGE NOTES

Planeta's six boutique wineries include: 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 Baronina at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

WINEMAKING

Harvest occurred on September 5th. De-leafing and pressing is followed by 12 days on the skins at a temperature of 77°F with repeated daily mixing. After racking, the wine undergoes malolactic fermentation and rests until the end of February.

TASTING NOTES

Ruby red color with violet reflections. Typical varietal aromas of ripe plum, cocoa, wild fruit, and flawless spiciness. On the palate, full and tannins without excess. Ideal companion for classic Sicilian cooking, thus with pasta and sauce dishes and main meat courses.

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LA SEGRETA
NERO D'AVOLA
SICILIA DOC
PLANETA

89
POINTS

WINE ENTHUSIAST
August 2018



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