



#### WINEMAKER

Patricia Toth

#### TECHNICAL DATA

Acidity  
5.80 g/L - pH: 3.38

Alcohol  
12.5%

## PLANETA

LA SEGRETA GRILLO, SICILIA DOC 2019

#### 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 is a duty to make every effort in preserving it.

#### APPELLATION

Sicily, Italy

#### VARIETAL COMPOSITION

100% Grillo

#### 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.

This single-variety La Segreta has a decoration detail of the Ulmo map – the oldest Planeta property – representing a 'hortus conclusus', a luxuriant area of fruit, flowers and vines within the walls, a synthesis of the beautiful agricultural countryside of Sicily.

#### WINEMAKING

Harvest occurred from September 12th–14th. The grapes were gathered by hand, then de-leafed and sent for soft pressing. The must obtained was decanted for 24-36 hours. Fermentation occurs at about 59°F. At the end of fermentation a period of maturation on the lees followed with the aim of fixing the aromas.

#### TASTING NOTES

Clear yellow colour with green reflections; on the nose after a first dash of a sea breeze, the primary varietal aromas of citrus, pears and oregano flowers arrive. Fresh and smooth on the palate with an elegant taste of lemon tart and pulp. As a fresh aperitif; ideal with fried vegetables and fish, pasta with sea urchins, or mozzarella.

## PLANETA



LA SEGRETA

GRILLO  
SICILIA DOC

PLANETA

92  
POINTS

JAMES SUCKLING  
November 2020



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