



WINEMAKER

Patricia Toth

TECHNICAL DATA

Alcohol
12.5%

PLANETA

LA SEGRETA GRILLO, SICILIA DOC 2021

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

The label for this single-variety La Segreta reflects a decorative 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.

APPELLATION

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

VARIETAL COMPOSITION

100% Grillo

TERROIR & VINTAGE NOTES

Our story and our journey began at Ulmo. In the mid-1980's we planted our first vines around the 16th century family farmhouse. We built our first winery in 1995 on the banks of the Lake Arancio and its nearby woods. Hidden within the Menfi hills and with 395 acres of vineyard, the Dispensa estate is the beating heart of all our activities.

From the sea to the hills, up to an altitude of 1,312 feet, the Menfi territory holds the largest extent of our vineyards. We cultivate more than 618 acres, and we make careful selections of our vines, both indigenous and international varieties, to the specifics of each terroir. Soils from Dispensa vineyards are moderately deep, with very few stones, some degree of lime and average fertility.

WINEMAKING

Harvest occurred in mid-September. 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 color with green reflections; on the nose after a first dash of a sea breeze the primary varietal aromas of citrus, pears and oregano flowers are arriving. Fresh and smooth on the palate with fresh and 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

91
POINTS

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