



**WINEMAKER**  
Patricia Toth

**TECHNICAL DATA**  
Acidity  
6.20 g/L - pH: 3.20  
Alcohol  
12%

# PLANETA

LA SEGRETA GRILLO, 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 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, 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.

## WINEMAKING

Harvest occurred between the 25th and 30th of August. The grapes are gathered by hand, they are de-leafed and sent for soft pressing. The must obtained is decanted for 24-36 hours. Fermentation occurs at about 59°F. At the end of fermentation a period of maturation on the lees follows 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.

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LA SEGRETA  
GRILLO  
SICILIA DOC  
PLANETA

EXPLORING THE  
CHARACTERISTICS OF  
THE TERROIRS AND THE  
VINEYARDS OF SICILY



TAUB FAMILY  
SELECTIONS