



**WINEMAKER**  
Patricia Toth

**TECHNICAL DATA**  
Acidity  
5.65 g/L - pH: 3.26  
Alcohol  
13%

# PLANETA

FRAPPATO, VITTORIA 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.

## APPELLATION

Sicily (Vittoria DOC), Italy

## VARIETAL COMPOSITION

100% Frappato

## TERROIR & VINTAGE NOTES

A rare and exclusive grape variety cultivated on only a few hectares, it is best expressed in the red sands of Vittoria, not far from the sea. An aromatic and pleasant red wine as few others, a perfect synthesis between tradition and innovation.

The principal characteristic of the soils of the Vittoria area is their sandy texture. They mainly consist of loose red sand with no stones and of average depth. A layer of tufa lies at about 90cm which is important for the water balance of the vines.

## WINEMAKING

Harvesting took place from September 20th–22nd. Destalking followed by seven days resting on the skins, after a particularly soft pressing with the basket press (vertical press), malolactic fermentation in stainless steel vats, where it matures until bottling.

## TASTING NOTES

Notes of rose and candied violet are typical, with a elegant smokey tone. On the palate, much red fruit with balsamic tones.

The extraordinary versatility of this Sicilian Claret shows itself in the classics of everyday, such as with pasta dishes like rigatoni all'amatriciana, spaghetti alla Bolognese and lasagne. Its adaptable nature extends to contemporary food; it is ideal with cheeseburgers. Hypnotic with fresh soft cheese, and in dressing up with a mushroom and onion soup.

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**93** VINOUS  
POINTS September 2017

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