

PLANETA

ETNA BIANCO DOC 2020

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600s. 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.

APPELLATION

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

VARIETAL COMPOSITION

100% Carricante

TERROIR & VINTAGE NOTES

The history of Etna is studded with the historic eruptions which have shaped it. The eruption of 1614 lasted ten years and is the longest ever recorded, halted right on the border of the vineyards of Sciaranuova. This Etna Bianco is produced in our Feudo di Mezzo winery, lying in the center of Etna's wine growing area.

The volcanic soils of Etna originate from the slow breaking down of the lava rock, from the abundant presence of ashes emitted from the crater and from organic substances. They are rich in stones and minerals. The quantity and dimension of the stones varies a great deal on the different terraces as does the depth of each type of soil. In every case fertility and complexity are the common denominator in the different soils of our vineyards in the Etna area. The land has perfect aspect and position, black soils with lava sands and due to this, extraordinarily rich minerals; surrounded by woods and more recent lava flows. The vines used to make this wine actually grow on the lava flow.

The team has never before experienced a harvest so closely as that of 2020, or with greater attention; The vineyards were supported with well-timed rainfall and a particularly mild summer in the whole of Sicily. This gave rise to a memorable harvest, somewhat miserly in quantity but forever perfect on grounds of quality. Rainfall on Etna was equivalent to the decade's average, even if the distribution differed from the norm; January and February were dry, and July and August provided some well-timed rain which, on the volcano, are fundamental for quality. This is a vintage that with some thermal leaps in the summer and autumn showed again the hierarchy of altitude – better high up than in the valleys!

WINEMAKING

The grapes were harvested between October 6–24, picked into crates and at once refrigerated at 8°C, then selected by hand and sent for light destalking and soft pressing. The decanted must is transferred and fermented at 15°C, 80% in stainless steel and 20% in oak barrels and in Nevers and Allier casks; the wine obtained remains on the lees with continuous movement until March.

TASTING NOTES

An explosion of aromas of ripe fruit and white flowers which magically transport the drinker to the slopes of the volcano. On the palate the wine succeeds in combining softness and boldness of taste with a drinkability rich with the authentic fruitiness of lemon peel and green apple, linked to a fascinating minerality which prolongs the finish. An extraordinary companion to fish-based dishes and any meal enjoyed beside the sea.



WINEMAKER

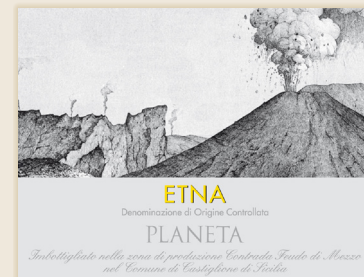
Patricia Toth

TECHNICAL DATA

Acidity: 5.9 g/L
pH: 3.32

Alcohol
12.74%

PLANETA



92 A 'BEST OF YEAR' WINE 2022
POINTS WINE ENTHUSIAST
December 2022

92 PTS JAMES SUCKLING 9/22
90 PTS WINE SPECTATOR 8/23



TAUB FAMILY
SELECTIONS