



PLANETA

ETNA BIANCO DOC 2018

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 Baronina 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.

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
6.4 g/L - pH: 3.22

Alcohol
12.5%

WINEMAKING

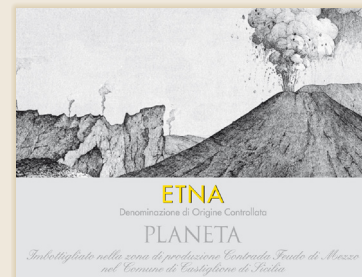
The grapes were harvested between October 5–12, picked into crates and at once refrigerated at 8°C, then selected by hand and sent for light destalking and soft pressing. The decanted must is racked and fermented at 15°C, in inox stainless steel and 15% of the must in barriques; the wine obtained remains on the lees with continuous movement until February.

TASTING NOTES

The Carricante grapes from Etna are the result of the combination of black sand and altitude, which provide distinct aromas and three dimensional flavors. In this vintage, there are notes of white acacia flowers, fresh almonds and mountain peaches. On the palate it is juicy and full of hints of yellow plums and prickly pear.

This wine pairs perfectly with raw fish and fresh fruit, with fish appetizers and soft cheeses. It is also a refined aperitif.

PLANETA



92 WINE ENTHUSIAST
POINTS January 2020

90 PTS WINE ENTHUSIAST 4/21

90 PTS WINE & SPIRITS 10/20



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