

PLANETA

ETNA BIANCO DOC 2021

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, Sciarra 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 the Feudo di Mezzo winery, lying in the center of Etna's wine growing area.

Vineyard are perfectly positioned and soils are exposed ground, black with lava sands of extraordinarily rich minerals with abundant structure, surrounded by woods and more recent lava flows.

The 2020/2021 winter in Sicily had much less rainfall in the east, and slightly less rain than usual in the central and west regions, remedied by necessary irrigation. Budding occurred slightly earlier than usual but the onset of spring did not accentuate the process; harvesting was about a week early.

During the summer months there were some very hot days but the average temperature was within the ten-year average. It was higher on Etna, which caused a reduction in the quantity of grapes. Abundant rainfall for a Sicilian summer, in June, July and August, and dry days in between were perfect for harvesting.

WINEMAKING

The grapes were harvested between September 29th and October 8th, picked into crates and at once refrigerated at 43-46°F, then selected by hand and sent for light destalking and soft pressing. The decanted must is transferred and fermented at about 59°F, 80% in stainless steel and 20% in oak barrels and in Nevers and Allier casks.

TASTING NOTES

Structured aromas and three dimensional flavors. Notes of white acacia flowers, fresh almonds and mountain peaches on the nose; On the palate juicy and full with notes of yellow plums and prickly pears.

Pairs perfectly with raw fish and fresh fruit, with pasta with fish, soft cheeses. It also provides a refined aperitif.



WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity: 5.93 g/L
pH: 3.26

Alcohol
13%

PLANETA



92 WINE SPECTATOR
POINTS
November 2023

92 PTS JAMES SUCKLING 8/23



TaubFamilySelections.com



@TaubFamilySelections



@TaubFamilySelections



@TaubFamilySelections



@TFSelections



TAUB FAMILY
SELECTIONS