



WINEMAKER
Patricia Toth

TECHNICAL DATA
Acidity
5.2 g/L - pH: 3.58
Alcohol
14.0%

PLANETA

ERUZIONE 1614 NERELLO MASCALESE, 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.

APPELLATION

Sicily, Italy

VARIETAL COMPOSITION

100% Nerello Mascalese

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. Eruzione 1614 is a strongly evocative name for our Cru dell'Etna based on Nerello Mascalese. High black lands confer an elegant style, refined and balanced.

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.

WINEMAKING

Harvesting took place from October 15th through the 27th. The grapes were hand-picked into crates and immediately refrigerated at 10°C, then selected by hand. After destalking they ferment at 25°C in stainless steel vats, remaining on the skins for 21 days, with short stirrings; they are pressed softly with the vertical press. This is followed by malolactic fermentation in stainless steel and ageing in oak barrels for 12 months.

TASTING NOTES

Extraordinary aromas of incense and herbs, hibiscus and wild fennel. A luminous and lyrical wine which recounts the character and refinement of great red mountain wines but at latitudes not far from Africa. The tannins of compact texture are extracted with elegance. The sweetness and generosity of wild fruits and currants merges with aromas of incense and beeswax and a light, almost salty touch.

A wine whose character can allow the most audacious matchings with dishes of similar character. Serve with game, dishes with truffles, fish with complex sauces, cheese and salamis.

PLANETA



92 BEST OF YEAR 2018
WINE ENTHUSIAST
POINTS December 2018

92 PTS JAMES SUCKLING 10/18
91 PTS WINE SPECTATOR 10/18
91 PTS WINE ADVOCATE 12/18
91 PTS VINOUS 8/19



TAUB FAMILY
SELECTIONS