



WINEMAKER
Patricia Toth

TECHNICAL DATA
Acidity
5.20 g/L - pH: 3.25
Alcohol
13.5%

PLANETA

DIDACUS CHARDONNAY, SICILIA MENFI DOC 2015

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.

Didacus is Planeta's vision of wine: elegance and tradition, the family and the future. Sicily as it has always been...

APPELLATION

Sicily (Menfi DOC), Italy

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

The vineyards are located 250 m above sea level, with soils consisting of clay, loam and sand. Grapes were harvested between August 28th and 29th and then refrigerated in a storage room for 12 hours. They are then hand selected on table with a 13.2% discard rate; sound grapes are sent to press. 80 quintals pneumatic press; maceration in press for three hours at about 13°; must yield approximately 56%. Static decantation at 10°C for 48 hours; pouring only of the clear must; inoculation with s.erevisiae yeast; transfer in barriques after the beginning of fermentation at 14 C°, September 2nd for nine days; temperature inside the barriques is kept between 19 – 22°C.

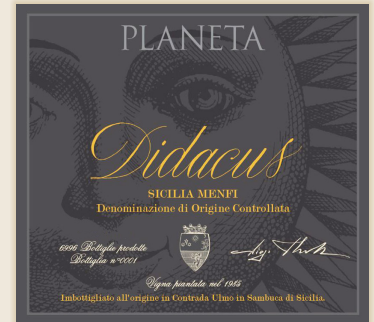
AGEING

The wine is aged in specifically selected Remond barriques; 80% new and 20% of 2014; medium toast; forests of origin of the oak are Nevers, Vosges, and Allier. A weekly batonnage for six months; one batonnage every two weeks for the remaining aging period. Emptying of the barriques occurred on June 30, 2016 (10 months in total).

TASTING NOTES

A pure expression of Chardonnay executed in a beautifully Burgundian style, complete with a sunny Sicilian twist. The wine shows precision and focus, yet it offers a generous array of stone fruit and floral aromas along the way. As the wine takes on more weight in the glass, it begins to reveal rounder and more opulent tones of Sicilian almond, candied fruit, orange peel, anise seed, and salty mineral tones that recall the soft sea breezes that wash gently over Menfi in the southern part of the island.

PLANETA



94 WINE ADVOCATE
POINTS
December 2018

92 PTS JAMES SUCKLING 10/18

91 WINE SPECTATOR 4/20



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