



PLANETA

DORILLI CERASUOLO DI VITTORIA CLASSICO
DOCG 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.

APPELLATION

Sicily (Vittoria), Italy

VARIETAL COMPOSITION

70% Nero d’Avola, 30% Frappato

TERROIR & VINTAGE NOTES

Cerasuolo di Vittoria Classico Dorilli represents the quintessence of this noble wine. It is produced from a careful selection of the vines surrounding the unique and beautiful Dorilli estate, named for the nearby river Dirillo, landing place of brave Aeneas. A refined and elegant expression of the union of the noble Nero d’Avola with Frappato di Vittoria, lightly distinguished by maturation in wood. A limited production for those who love the small Italian denominations, the history and affirmation of the land.

The principal characteristic of the soils of the Cerasuolo di Vittoria area is the sandy texture; consisting chiefly of loose red sands with no stones and moderately deep; a tufa layer lies at about 90 cm, important for the vines’ water balance.

WINEMAKING

Harvesting period was between September 20th and 25th. Destalking followed by 21 days resting on the skins at 25°C; after racking, malolactic fermentation took place in stainless steel vats, then matured 12 months in wood barrels.

TASTING NOTES

Aromas of ripe black cherry with cardamom, vanilla and cinnamon. The tannin – mature, soft, rounded – dissolves in the mouth thanks to the incredible sweetness of the fruit. The oriental spices combine with the complex flavours of smoked pancetta, cooked must, marjoram and prickly pear.

Extraordinary with well-peppered roast pork chops. Its savory complexity pairs well with braised, oily fish cooked in liquid, and can also match well with spicy Asian style fish.

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
5.40 g/L - pH: 3.4
Alcohol
13.0%

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92 JAMES SUCKLING
POINTS October 2017

92 PTS WINE ENTHUSIAST 8/18
90+ PTS VINOUS 9/17

