



PLANETA

CERASUOLO DI VITTORIA DOCG 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 (Vittoria), Italy

VARIETAL COMPOSITION

60% Nero d'Avola 40% Frappato

TERROIR & VINTAGE NOTES

Planeta's six boutique wineries include: 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 Baronia at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

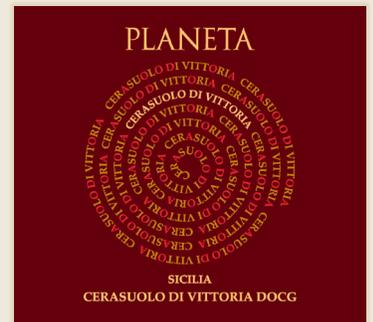
WINEMAKING

Harvest occurred for the Nero D'Avola between September 20th and 25th. For the Frappato, between September 17th and 20th. The grapes are de-stemmed and crushed; extraction on skins conducted, with eight days of maceration. After racking, malolactic fermentation takes place in steel tanks.

TASTING NOTES

An intriguing wine with an extraordinary vital energy based on wild fruits, wild strawberries, mulberry and pomegranate. An extremely gastronomic version of Cerasuolo which we like very much for its meaty peppery notes. In the mouth the wine reflects its olfactory impressions and thus we happily re-encounter the black pepper mixed with carob and sweet cherries. Quick on the palate with a very savory rounded finish with hints of mulberry. In the right season, perfect with a slice of seared tuna, with chopped mushrooms or with feathered game, its harmony with pizza is a surprise throughout the year.

PLANETA



91 JAMES SUCKLING
October 2018
POINTS

90 PTS WINE ADVOCATE 12/18

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
5.7 g/L - pH: 3.42
Alcohol
13%



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