



PLANETA

BURDESE, SICILIA MENFI DOC 2014

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 Baronía at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

APPELLATION

Sicilia (Menfi D.O.C.), Italy

VARIETAL COMPOSITION

70% Cabernet Sauvignon, 30% Cabernet Franc

TERROIR & VINTAGE NOTES

From the sea to the hills, up to an altitude of 400 metres, the Menfi territory holds the largest extent of our vineyards. We cultivate more than 250 hectares, and we make careful selections of our vines, both indigenous and international varieties, to the specifics of each terroir.

The Dispensa (Cabernet Sauvignon) soils are moderately deep, limey with mixed yellow and dark grey chalk. With moderately fine texture and little gravel present, it is ideal for international grape varieties.

The Maroccoli (Cabernet Franc) soils have many stones, and are moderately chalky with abundant loamy sections. An extraordinary micro-climate exists with breezes coming from the sea which is only a few kilometers away.

In local Sicilian dialect, Burdeese means from Bordeaux and references the classic grapes of Cabernet Sauvignon and Cabernet Franc.

WINEMAKING

Harvest occurred September 5th–15th. Vinification: destalking followed by 21 days of resting on the skins; after racking, maturation in new Allier oak barriques for 14 months; malolactic fermentation in wood and stainless steel.

This is a red wine of great density, structure and balance, produced in limited quantities from selected vineyards. Burdeese is a great wine for aging which offers a complexity of aromas and flavours, fruit of the Sicilian sun.

AGEING

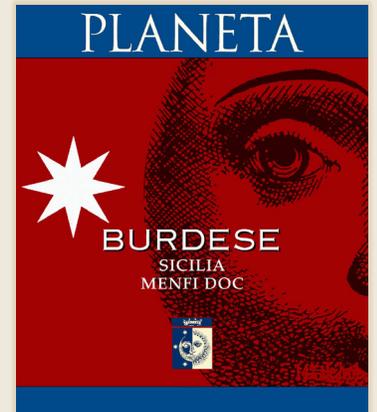
The wine is aged for 14 months in Allier oak barriques (100% new.)

TASTING NOTES

A powerful red, structured on a dense and important tannin texture balanced by a decisive alcoholic content. On the palate – a ripe, very dense and rich fruit. The flavors are bilberry and preserved sour cherries mixed with leather which gradually develop to intense aromas of cherry, cocoa and rosemary.

A wine with attitude, decisive and energetic enough to be enjoyed on its own or matched with something just as strong and full of character such as casseroles or game. For a vegetarian alternative, try grilled radicchio with mature cheese or almost caramelized roast onions.

PLANETA



92 JAMES SUCKLING
October 2018
POINTS

90 PTS WINE ENTHUSIAST 12/18



WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
6.1 g/L - pH: 3.66

Alcohol
14.0%



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