



PLANETA

CHARDONNAY 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 (Menfi DOC), Italy

VARIETAL COMPOSITION

100% Chardonnay

TERROIR & VINTAGE NOTES

Planeta's six boutique wineries include: Ulmo at Sambuca di Sicilia, Dispensa at Menfi, Dorilli at Vittoria, Buonivini at Noto, Sciara 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

The grapes are de-stemmed and crushed; the juice is clarified through cold settling overnight and then inoculated with selected yeast.

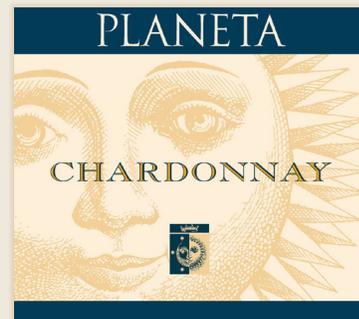
AGING

Fermented and aged in 225-liter French oak barrels, 50% new and 50% one-year-old. The wine is aged for ten months in barrel before bottling and release.

TASTING NOTES

Starting from the richness of its deep clear golden but transparent color one imagines the pleasing contrast of creaminess and crispness in the taste. It is indeed a soft white wine underlaid by a refreshing acid vein which accompanies each mouthful. A slight mineral suggestion combines harmoniously with the flavour of ripe yellow peaches, acacia honey and marzipan and with some peaty, cereal and toasted aromas which precede the powerful balanced finish. For a change, try it with some just seared foie gras or with roast veal and mushroom sauce.

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93 JAMES SUCKLING
POINTS October 2018

90 PTS VINOUS 9/18

WINEMAKER
Patricia Toth

TECHNICAL DATA

Acidity
5.7 g/L - pH: 3.35
Alcohol
14%



TAUB FAMILY
SELECTIONS