

PLANETA

WINEMAKER Patricia Toth

TECHNICAL DATA

Acidity 5.85 g/L - pH: 3.18 Alcohol 13%

PLANETA ETNA BIANCO DOC 2017

PLANETA

ETNA

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.

All of the company's activities have a single theme; environmental sustainability. Planeta engages in the use of solar panels and biomass production, principally pruning residues to produce energy, reusing and recycling of all materials used in the production cycle, and the exclusive use of recycled paper for packing and printed materials. Because the land is a collective benefit, Planeta considers it is a duty to make every effort in preserving it.

APPELLATION Sicily (Etna DOC), Italy

VARIETAL COMPOSITION 100% Carricante

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 were hand-picked between the 5th and 12th of October and placed in controlled temperature conditions of 46°F. After light crushing and de-stemming, the grapes are soft pressed.

TASTING NOTES

The Carricante grapes from Etna experience a combination of black sand and altitude provide distinct aromas and three dimensional flavours. Notes of white acacia flowers, fresh almonds and mountain peaches, on the palate it is juicy and full of hints of yellow plums and prickly pear. Perfect with raw fish and fresh fruit, with fish appetisers, and soft cheese. Also a refined aperitif.

DECANTER December 2018 POINTS 92 PTS WINE ENTHUSIAST 12/18

92 PTS JAMES SUCKLING 8/20 91 PTS WINE SPECTATOR 10/18 90 PTS VINOUS 8/19



