

PLANETA

ETNA ROSSO DOC 2017

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, using 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% Nerello Mascalese

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 refrigerated at 50°F before being selected by hand. After destemming and crushing, the grapes ferment for 12 days with two pump overs each day.

TASTING NOTES

Vanilla, sour cherry, wild strawberry, a very clean floral effect. In the mouth substantial but smooth. Very expressive fruit with more complex aromatic elements of undergrowth, myrtle and oriental spices... Unexpectedly transforms into a champion of drinkable red wine with marked savoury flavour and a tasting profile produced by a ferrous touch, rhubarb and very evident black pepper. A wine for everyday drinking. Its adaptability allows it to accompany the simple a pasta with tomato dish to more complex dishes of meat and fish.

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JAMES SUCKLING June 2019

90 PTS WINE SPECTATOR 3/20





WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity

5.70 g/L - pH: 3.25

Alcohol

14.0%







