



PLANETA

MAMERTINO DOC 2015

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.

APELLATION

Sicily, Italy

VARIETAL COMPOSITION

60% Nero d’Avola, 40% Nocera

TERROIR & VINTAGE NOTES

A denomination rooted in antiquity when the Mamertini produced this wine, described by Pliny and beloved by Julius Caesar, at Milazzo. The small winery stands a short distance from the sea and surrounded by the spectacular vines that are planted at Capo Milazzo.

The Fondazione Barone Lucifero, proprietor of the land, uses part of the income for social, cultural and recreational activities for children in the Milazzo area.

The alluvial soils are loose, dark, deep and with few stones, generally rich with limey sections; the vineyard is located 30 meters above sea level.

WINEMAKING

The grapes were harvested on September 18th and hand-picked into crates as soon as they arrived at the winery; then they proceeded to the table for selection and destalking. They fermented in stainless steel vats and remained on the skins for 14 days at 25°C with repeated mixing until the end of the period. They were then racked in a soft press, and the wine thus obtained underwent malolactic fermentation in stainless steel.

AGEING

The wine is aged for 12 months in 35 hl barrels.

TASTING NOTES

Brilliant, intense ruby colour with dark violet reflexes. Explosive nose with notes of mediterranean maquis, blue fruits and jammy berries. On the palate thick but refined tannins are well integrated with the oak.

Pair with home-made appetizers, ragout-based first courses, artichokes prepared in all ways, lamb, and pot baked grouper.

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91 WINE ENTHUSIAST
POINTS August 2018

91 PTS DECANTER 3/18

91 PTS JAMES SUCKLING 11/16

90 PTS WINE SPECTATOR 2018

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
5.1 g/L - pH: 3.4
Alcohol
13%

