

PLANETA

MOSCATO DI NOTO 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, Italy

VARIETAL COMPOSITION

100% Moscato Bianco

TERROIR & VINTAGE NOTES

Moscato di Noto is a wine to begin with, as an aperitif, which is notably aromatic. From single-variety Moscato Bianco grapes, it is harvested slightly early and vinified in such a way as to leave no sugary residues. Cultivated among the white soil of the Buonivini estate, whose limey soils are shared with perfumed almond groves, and representing the Sicilian version of the aromatic wine so widespread today.

Grapes are grown in very limey soils with abundant small stones, of fine texture and pale chalky sections. Harvesting took place on August 21 st. The grapes are hand-picked early in the ripening stage and vinified in a way that leaves no residual sugars.

TASTING NOTES

Very clear yellow colour with green reflections. Jasmine, rose petals, hibiscus, pink grapefruit and marine aromas; a poetic explosion. In the mouth savoury and fresh, balanced and elegant.

The wine's fragrant aromas enhance the soft-savory contrast of the sea; voluptuous with a herring salad, kind with a Caprese salad, extraordinary with breaded prawns and shellfish or creamed tomato and lobster. Sunny and convivial, it exalts even further a Valencian paella, a fish couscous or pasta with sea urchins.

PLANETA



REST BUY WINE ENTHUSIAST February 2018 POINTS 90 PTS JAMES SUCKLING 10/17





WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity

5.00 g/L - pH: 3.36 Alcohol 13.5%







