



# PLANETA

## NOCERA DOC 2017

### BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here, 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. Planeta today, encompasses six distinct wine estates in five regions across Sicily; Vittoria, Capo Milazzo, Etna, Noto and Menfi – each one inspired and constructed in harmony with its surroundings and dedicated to its terroir.

### APPELLATION

Sicilia D.O.C.

### VARIETAL COMPOSITION

100% Nocera

### TERROIR & VINTAGE NOTES

Mamertino is a denomination rooted in antiquity dating back to 289 B.C. when the Mamertini produced this wine, described by Pliny and beloved by Julius Caesar. Our smallest winery – La Baronia, which is 8 hectares of vineyard, surrounded by 20 hectares of ancient olive groves – is located 30 meters above sea level with alluvial soils that are loose, dark, deep, with few stones and generally rich with limey sections; it is a short distance from the sea and surrounded by the spectacular vines we have planted at Capo Milazzo. In 2011, Planeta began working with Fondazione Barone Lucifero, proprietor of the land, to restore and revive the unique biodiversity. Today this project is the symbol of our idea of sustainable viticulture, not only from the point of view of cultivation and production, but also from environmental, cultural, social and economic aspects.

This noble Nocera vine is cultivated on just a few hectares in the province of Messina. The vines are still young and so also is the structure of the wine, which remains utterly original. A marine red wine, with aromas of Mediterranean macchia, myrtle and garrigue.

### WINEMAKER

Patricia Toth

### TECHNICAL DATA

Acidity  
5.40 g/L - pH: 3.50  
Alcohol  
13.5%

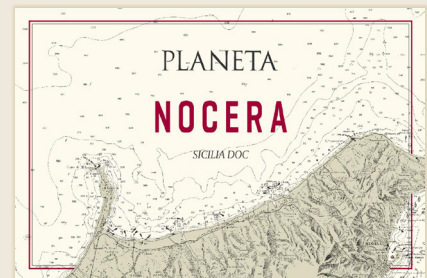
### WINEMAKING

Harvesting took place on September 18th. The grapes are gathered by hand into 14kg crates and as soon as they arrive at the winery pass to the sorting table for selection, then for destalking. They ferment in stainless steel and remain on the skins for seven days at 25°C with continual mixing throughout. Racking with soft pressing follows, and the wine thus obtained carries out its malolactic fermentation in stainless steel.

### TASTING NOTES

Deep and intense ruby red reflections. Aromas of white pepper, geranium and summer fruits, plums and ripe Noto figs. On the palate it is soft and persuasive, the typical style of this ancient Sicilian grape variety and definitely to be experienced. Pairs perfectly with any grilled meat.

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