



PLANETA

PASSITO 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.

APELLATION

Sicily, Italy

VARIETAL COMPOSITION

100% Moscato Bianco

TERROIR & VINTAGE NOTES

This Passito di Noto is produced from one of the oldest vines in the world, Moscato Bianco. The passito is a very ancient wine which is now produced with the modern system of 'appassimento' (grape drying). The soil is very limey with abundant presence of small stones; fine texture with light coloured chalky sections.

WINEMAKING

The harvest period ran from August 25th through 30th. The grapes were picked when well ripened at the end of August and are then dried in the fruit cellar, placed in 5 kg crates in a ventilated atmosphere at 23°C.

Six weeks of drying guarantees a high concentration of sugars and some natural transformation of the grapes contributes to the extraordinary aromas of apricot, rose petals, papaya and quince.

When half their weight has been lost, about 40 days later, the grapes are pressed and the must thus obtained, which is particularly rich in sugars and ferments slowly at 18°C for more than a month in stainless steel vats, where they remain until bottling.

TASTING NOTES

Sweet and fleshy but also lively with citrus notes; It recalls nougat and candied ginger. Explosive aromas of exotic fruit, jasmine, candied citrus fruit are complex but easy to admire.

The ideal companion for the great Sicilian tradition of sweets, ice creams and dried fruits as well as being enriched by fruits with a prominent acidic content.

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91 WINE ENTHUSIAST
POINTS
August 2018

90 PTS WINE SPECTATOR 2018

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
7.71 gr/L - pH: 3.39
RS: 195 gr/L
Alcohol
11.5%



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