



PLANETA

ROSÉ, SICILIA DOC 2019

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; 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 Baronía at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

APPELLATION

Sicilia (Menfi D.O.C.), Italy

VARIETAL COMPOSITION

50% Nero d'Avola, 50% Syrah

TERROIR & VINTAGE NOTES

Our story and our journey began at Ulmo. In the mid-1980's we planted our first vines around the 16th century family farmhouse. We built our first winery in 1995 on the banks of the Lake Arancio and its nearby woods.

Hidden within the Menfi hills and with 160 hectares of vineyard, the Dispensa estate is the beating heart of all our activities. The family houses are within the Baglio, while around them lie our production, administrative and planning centers. The largest part of the company's production takes place here, and we have built two wineries; one large and one small. The "Infernotto", inside the small winery, is our family caveau, with a collection of our favorite labels from all over the world and all the Planeta vintages. The Library holds hundreds of Italian and foreign books, from 1700's to the present day, all dedicated to vines and wine.

From the sea to the hills, up to an altitude of 400 metres, the Menfi territory holds the largest extent of our vineyards. We cultivate more than 250 hectares, and we make careful selections of our vines, both indigenous and international varieties, to the specifics of each terroir.

The soil here is average depth, moderately limey with mixed yellow and grey chalk, moderately fine texture, with few stones present.

WINEMAKING

The harvest started with the Syrah on August 28th and the Nero d'Avola followed on September 4th–5th. Vinification is similar to that of a white wine: destalking and sent to soft pressing for a brief maceration of one to two hours to achieve a perfect extraction of color. The must thus obtained, after decanting, is transferred and fermented at 59°F in stainless steel vats.

TASTING NOTES

This Rosé, fresh and fruity, represents all the feelings of a Sicilian summer. Its color is that of a summer sunset. The fresh aromas of strawberry make it a marvelously friendly wine, and easy to drink. Enjoy it in good company, as an aperitif with tapas, raw fish, fresh salads or alone with seasonal fruit.

PLANETA



90 VINOUS
POINTS May 2020

90 PTS JAMES SUCKLING 11/20



WINEMAKER

Patricia Toth

TECHNICAL DATA

Total acidity: 5.40 g/L
pH: 3.32
Alcohol
12.5%



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