

PLANETA

ROSÉ, SICILIA DOC 2017

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JAMES SUCKLING November 2019 **POINTS**



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 DOC, Italy

VARIETAL COMPOSITION

50% Nero d'Avola, 50% Syrah

TERROIR & VINTAGE NOTES

Planeta's six boutique wineries include: 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 Baronia at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

WINEMAKING

The harvest started with the Nero d'Avola on August 25th and the Syrah on August 30th. 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

The delicate color of Rosé reminds us of the elegance of a prima ballerina. Floral notes such as that of hibiscus and rose hip encounter hints of wild strawberries, blackberries and honeymelon. Lively and fresh in the mouth, memories of meringue, and recollects the pale flesh of peaches. Pairs well with seafood and fried vegetables, tempura or sushi.

WINEMAKER Patricia Toth

TECHNICAL DATA

Acidity 6.15 g/L - pH: 3.18 Alcohol 12.5%











