



PLANETA

SANTA CECILIA NERO D'AVOLA, NOTO DOC 2015

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.

All of the company's activities have a single theme; environmental sustainability. Planeta engages in the use of solar panels and biomass production, principally pruning residues to produce energy, reusing and recycling of all materials used in the production cycle, and the exclusive use of recycled paper for packing and printed materials. Because the land is a collective benefit, Planeta considers it is a duty to make every effort in preserving it.

APPELLATION

Sicily (Noto), Italy

VARIETAL COMPOSITION

100% Nero d'Avola

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

WINEMAKING

The harvest took place on the 20th of September. Destalking was followed by 21 days remaining on the skins; after racking, malolactic fermentation in stainless steel tanks.

AGEING

The wine was aged in Allier oak barrels for 14 months.

TASTING NOTES

A very spicy fruity wine, brilliant and clear, perfumed with carob, bergamot and orange peel. The compact ripe fruit and balsamic notes on the palate dissolve in a sweet and vigorous manner to accompany tannins of dense texture but also open and calibrated to the structure of this wine of deep baritone tones. Traces of graphite confer elements of a high tasting lineage while cleverly elicited wild blackberry and cherry maintain the wine on a register of rigorous style and taste. A wine which has no fear of pairing with pork marinated with chili pepper or dishes of fish with rich fibrous flesh.

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
5.55 g/L - pH: 3.36
Alcohol
14%

PLANETA



94+ WINE ADVOCATE
POINTS December 2018

94 PTS WINE ENTHUSIAST 2/20
94 PTS DECANTER 12/18
93 PTS JAMES SUCKLING 11/19
91+ PTS VINOUS 8/19

