



# PLANETA

NOTO NERO D'AVOLA DOC 2012

## 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, using 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, 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.

This wine is produced from the heart of the DOC Noto area in the old districts of Buonivini and Agliastro where Nero d'Avola has always been cultivated. A sort of 'cadet' to Santa Cecilia, and the perfect expression of the territory in a less extreme but always original version.

## WINEMAKING

Harvest took place between September 15th and 20th. De-stemming and crushing is followed by 16 days of maceration on the skins.

## AGEING

After racking, the wine is aged for ten months in two- and three-year old Allier oak barrels.

## TASTING NOTES

Aromas of mulberry, blackberry, and carob together with bay, incense and balsamic notes. Vibrant acidity and dense but soft tannins from its period in oak. Elegance and structure of the wine is perfectly combined. From pork to lamb, the wine expresses its best with all char-grilled meats. To be tried with a traditional recipe such as "salsiccia sul coppo."

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**92** EDITOR'S CHOICE  
POINTS WINE ENTHUSIAST  
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## WINEMAKER

Patricia Toth

## TECHNICAL DATA

Acidity  
5.4 g/L - pH: 3.45  
Alcohol  
13.5%



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