



PLANETA

PLANETA DORILLI CERASUOLO DI VITTORIA CLASSICO DOCG

Planeta is a Journey through Sicily.



And that journey begins at Sambuca di Sicilia, on the estate which the Planeta family has owned since the 1600s. Here on Italy's most enchanting island, three enthusiastic young Sicilians, Alessio, Francesca and Santi 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.

The trio subsequently traveled to Vittoria in southeastern Sicily in search of one of the most unmistakable wines, Cerasuolo di Vittoria D.O.C.G., currently the only D.O.C.G. in Sicily. Here, they established the Planeta farmhouse at Dorilli, near land which belonged to the Planetas' paternal grandmother. This delightful wine is named for its remarkable color as cerasuolo means "cherry red" in Italian. Made from two local grapes, the Frappato imparts ripe berry flavors and freshness, while the Nero d'Avola lends a supple tannic structure, richness and intensity.

PRODUCTION AREA

Country: Italy

Region: Vittoria, Sicily

Appellation: Cerasuolo di Vittoria Classico D.O.C.G.

Grapes for this noble wine come from carefully selected vines surrounding the unique Dorilli estate, named after the nearby river Dorilli.

GRAPE VARIETIES

70% Nero d'Avola, 30% Frappato

PRODUCTION TECHNIQUES

The grapes are de-stemmed and crushed; extraction on skins conducted, with 8 days of maceration. After racking, malolactic fermentation takes place in steel tanks.

AGING

Aged for twelve months in used 500 liter barrels.

DESCRIPTION

Color: Ruby red with hints of violet

Aroma: Typical of wines produced in the Vittoria area although more complex. Aromas of red cherry, strawberry, sour cherry preserve and pears.

Taste: Soft and balanced with fine tannins

ANALYSIS

Alc.: 13.45% TA: 5.4 g/L pH: 3.39

SERVING SUGGESTIONS

A versatile wine, ideal with tuna, lamb and medium-aged cheeses.

BOTTLE SIZES

750 ml

