



PLANETA



ETNA ERUZIONE 1614 NERELLO MASCALESE

Planeta is a Journey through Sicily which 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. Years were spent matching the extraordinarily diverse Sicilian soils with both indigenous and international varieties.

Etna Eruzione 1614 Nerello Mascalese is produced at Planeta's fifth and most recently built winery, Feudo di Mezzo, in Castiglione di Sicilia, the heart of Etna viticulture. The location is spectacularly located in the path of a lava flow from a 1566 eruption. The volcanic stone "garden" is a beautiful setting for the winery where it blends into the interesting landscape. This is one of the most famous areas of Etna, a few meters away, and in between, Planeta's vineyards, Sciarra Nuova and Montelaguardia.

The history of Etna is marked by the historic eruptions which have shaped it. The eruption of 1614 is legendary for having lasted ten years, the longest in Etna's history. The lava flows reached the borders of the Sciarra Nuova vineyards. The name is strongly evocative for our Cru dell'Etna produced from Nerello Mascalese. The higher altitude black terroir confers an elegant, distinguished and balanced style to this bright and lively wine.



PRODUCTION AREA:

Country: Italy
Region: Sicily, Castiglione di Sicilia (Etna, Catania)
Vineyard: Sciarra Nuova and Vigne Vecchie (avg. of 2900 feet above sea level)
Appellation: IGT Sicilia

GRAPE VARIETIES:

100% Nerello Mascalese

PRODUCTION TECHNIQUES

The grapes are picked into crates, then immediately cooled to 50°F. After hand selection, destemming and crushing, the grapes ferment for 12 days at 77°F in stainless steel with two stirrings each day. After about 18 days they are pressed with a vertical press and then aged in barriques for approximately 6 months.

DESCRIPTION:

Color: Luminous and clear ruby red
Aroma: Exceptional aromas of incense, medicinal herbs, hibiscus and wild fennel.
Taste: A bright and lively wine with compact and elegant tannins. Wild berry and black currant on the palate mix with notes of incense and beeswax.

PAIRING:

Wonderful match for rich meals such as truffle-based dishes, fish steaks with flavorful sauces, grilled meats, game, aged cheeses

ANALYSIS:

	TA	PH
Alc.: 13.5%	5.81	3.55

BOTTLE SIZES

750 ml