



Burdese Sicilia Menfi DOC 2018

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here, 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. Planeta today encompasses six distinct wine estates in five regions across Sicily; Ulmo at Sambuca di Sicilia, Dispensa at Menfi, Dorilli at Vittoria, Buonivini at Noto, Sciara Nuova on Etna at Castiglione di Sicilia, and La Baronina at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

TERROIR & VINTAGE NOTES

At an altitude of 400 metres, the Menfi territory cultivates more than 250 hectares. The Dispensa (Cabernet Sauvignon) soils are moderately deep, limey with mixed yellow and dark grey chalk. With moderately fine texture and little gravel present, it is ideal for international grape varieties. The Maroccoli (Cabernet Franc) soils have many stones, and are moderately chalky with abundant loamy sections. An extraordinary micro-climate exists with breezes coming from the sea which is only a few kilometers away.

WINEMAKING & AGING

Harvest occurred September 3rd to 18th. The Cabernet Sauvignon grapes were picked by hand and immediately pressed and destemmed. The crushed grapes were placed in stainless steel tanks where the alcoholic fermentation begins. The fermentation lasted 6-8 days. Once fermentation was complete, the tanks were topped up with wine from the same vines, followed by maceration of 12-15 days with the skins in contact with the wine, and final decanting. The malolactic fermentation took place in stainless steel.

TASTING NOTES

A powerful red, structured on a dense tannin texture balanced by a decisive alcoholic content. On the palate – a ripe, very dense and rich fruit. The flavors are bilberry and preserved sour cherries mixed with leather which gradually develop to intense aromas of cherry, cocoa and rosemary. A wine with attitude, decisive and energetic enough to be enjoyed on its own or matched with something just as strong and full of character such as casseroles or game. For a vegetarian alternative, try grilled radicchio with mature cheese or almost caramelized roast onions.



750ML



PLANETA

ORIGIN

Sicilia Menfi DOC, Sicily, Italy

GRAPE VARIETIES

70% Cabernet Sauvignon, 30% Cabernet Franc

SIZES

750ml

TECHNICAL DETAILS

ABV: 14%, TA: 6.3, Ph: 3.54, Closure: Cork

WINEMAKER

Patricia Toth



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