PLANETA

2019 Vintage

In 2019 Planeta celebrates their twenty-fifth harvest, with a high-quality vintage. The overall quantity is less, in some instances even 20% less, but abundantly compensated for by the overall quality of the grapes; this is a vintage which delights the winemakers!

Herewith a brief description of the climate which preceded the 2019 harvest.

Generally we had an extraordinarily rainy autumn, which replenished the water reserves of the terrain and to some extent 'cooled' the soil.
The winter was fairly mild, although the spring was prolonged with rather low temperatures, particularly in May.
This combination – cold soil, a cold spring following a mild winter – determined an exceptionally late beginning to the harvest throughout Sicily, except on Etna (to be described more fully later).
The month of August had a perfect climate, without rain or heat, though with a certain humidity. At the beginning of September a little rain provided the best conditions for ripening grapes. The month proceeded with no surprises either in the west or the east. Some rain refreshed the vines on Etna, an ideal preparation and making up the delay in respect to the rest of Sicily, thanks to the absence of heavy rain and to September's perfect temperatures.
In October, after completing the harvest in the rest of the island, we carried out a harvest on Etna as smooth as it was extraordinary.

Menfi: As in every year, like a rite, the harvest begins just where everything began. We began after Ferragosto (15th August), something that happened only in 1996, and finished on 26th September. Generally the ripening of the grapes, particularly the whites, occurred while avoiding the hottest periods of the end of July and beginning of August. This is ideal for the aromatic varieties and in general for those which are not so keen on heat (Chardonnay and Sauvignon Blanc).
It is a great vintage for Grillo which, as well as the temperatures, enjoyed a low yield; a boon for a variety which is usually extremely generous. Nero d'Avola was aromatic and coloured also with a lower production, Grecanico was brilliant. Cabernet Sauvignon was excellent and at the moment seems, among the French red varieties, the one to have best interpreted the vintage.
In conclusion, super whites and well defined varietal reds.

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Noto: the harvest also began late at Noto, and was also slightly lower.
The Moscato, thanks to the lack of excessive temperatures, has already developed fresh and elegant aromas in the must. We expect a green and aromatic version of Allemanda.
The Nero d'Avola has made us wait because it ripened very slowly. A cold May reduced the flowering, and the yield was decidedly low. The results appear good with very fresh, spicy wines. The harvest was completed on 25th September.

Vittoria: climatic conditions were very similar to those of Noto and the harvest began a little later than usual, on 23rd September. This produced a lower yield of Nero d'Avola, less so of Frappato. In general an almost perfect vintage for the typical varietals exclusive to Vittoria; perhaps those of Nero d'Avola are a little less rich than usual, which probably however benefits the freshness and drinkability.

Capo Milazzo: there is little to say - a practically perfect harvest. The north-east of Sicily can be rainy in September, but in 2019 it was almost perfect, I would say on command.
There was some anxiety during the growth of the grape bunches but then impeccable weather: Nocera expressive and intense as never before, Nero d'Avola unique and defined as ever.
The only drawback – a low yield but one cannot have everything.

Etna: the harvest here always begins at least 30 days after Menfi and thus we expect different weather conditions. The crucial month for the grape quality is perhaps August, during the final phase of the berry's growth, when one hopes for mild weather without excess, either of heat or later of rain. This happened in 2019!
Thus there was an excellent preparation in August and also in September, perhaps a little too dry but generally good.
The only particularity of the 2019 harvest was the quantity: fewer grapes than last year with smaller bunches, or in the case of Nerello Mascalese, it would be better to say not so large.
Thus the reds are very concentrated, not with alcohol but with colour and aroma, perhaps a little sharp at the moment but after some cold they will be extraordinary. The situation with Carricante is similar; lower production than 2018 but excellent quality for healthy grapes, aromatic profile and quality of acidity. The harvest of indigenous varieties that we cultivate in small quantities on Etna took place during the last ten days of September, and from 2nd October continued with few pauses, and this is incredible, until 23rd October.
The perfect conclusion of a harvest for winemakers!