

Planeta

The Planeta Didacus represents the pinnacle of Sicilian Chardonnay, offering a harmonious blend of tradition and innovation.

Didacus 2021

Sicily, Italy



Region and Vineyards

Planeta Didacus is produced in the prestigious **Menfi DOC** region of **Sicily**, Italy. The vineyards are located in the historical estate of **Ulmo** at Sambuca di Sicilia and the nearby **Maroccoli** vineyard. Ulmo's vineyard, planted in **1985**, sits at an altitude of **250 meters** and features soils of average texture with abundant pebbles and sections of dark, vegetable matter. Maroccoli's vineyard, situated at **415 meters**, is characterized by lime-rich soils with a chalky composition, enhancing the mineral quality of the wine.

The vineyards are managed following **organic agriculture** principles and the **SOStain®** protocol, which includes ground cover with clover, vetch, yellow mustard, and wild plants to increase organic matter and nitrogen content, promoting soil vitality. Plant health is maintained with minimal use of sulfur and copper, while natural methods such as sexual confusion and applications of zeolite and kaolin are employed to control pests.

Winemaking

Planeta Didacus is crafted with **100% Chardonnay** grapes, harvested manually between **August 28th and 29th**. The grapes are refrigerated for 12 hours before being meticulously hand-selected on a sorting table, with a discard rate of **13.2%** to ensure only the highest quality grapes are used. The selected grapes undergo a **three-hour maceration** in an **80 quintal pneumatic press** at around **13°C**. Following maceration, the must yields approximately **56%**.

The must undergoes **static decantation** at **10°C** for 48 hours before the clear must is poured off and inoculated with **S. cerevisiae yeast**. Fermentation begins in **barriques** on **September 2nd** for nine days, with temperatures inside the barriques maintained between **19-22°C**. After fermentation, the wine is aged in these barriques to develop its unique character.

Alcohol :13,50 %

Composition: 100% Chardonnay

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Tasting Notes

- **Color:** Deep golden yellow with brilliant reflections.
- **Aroma:** A complex bouquet featuring **stone fruits, floral notes**, and a touch of **Sicilian almond, candied fruit, orange peel, and anise seed**.
- **Palate:** Rich and full-bodied, with flavors of **ripe peaches, acacia honey, and marzipan**. The wine offers a creamy texture balanced by a refreshing acidity and a slight mineral touch. The finish is long and harmonious, with lingering notes of **peat, cereal, and toast**.

Did you know?

Planeta Didacus is named in honor of Diego Planeta, the visionary behind the family's winemaking success. This wine represents the family's dedication to preserving tradition while embracing innovation, a fitting tribute to the man who significantly impacted Sicilian viticulture.

Wine Pairing Ideas

- **Seared Scallops with Lemon Butter:** The wine's acidity and mineral notes complement the delicate sweetness of the scallops and the richness of the butter sauce.
- **Lobster Thermidor:** The creamy and rich flavors of the Chardonnay enhance the luxurious and savory elements of this classic dish.
- **Roast Chicken with Truffle Cream Sauce:** The wine's complex bouquet and balanced acidity pair beautifully with the earthy truffle and succulent roast chicken.
- **Risotto alla Milanese:** The wine's richness and subtle nutty flavors harmonize with the creamy texture and saffron notes of this traditional Italian risotto.

96 vinous

Vinous (Antonio Galloni) (VN) : 96 Points (2019)

The 2019 Chardonnay Didacus is a pretty golden color. An exotic mix of crushed yellow apples and hints of peach is complemented by almond extract, vanilla custard and sweet smoke. This is seamlessly silky and nearly oily in feel, communicating undeniable elegance, with confectionery spices mixing with saline-minerals to create a push and pull of tension, as ripe orchard fruits settle upon the senses. The 2019 finishes impossibly long with a perfectly integrated hint of oak that lingers, which is more of an accent than a distraction, as a bitter trace of hazelnut slowly fades. This classy rendition of Didacus ranks among the top Italian Chardonnays that I've ever tasted.

93 WINE ENTHUSIAST

Wine Enthusiast (WE) : 93 Points (2019)

Buttery, toasty notes join citrus curd on the nose of this wine. It evokes a lemon tart topped by a fluff of meringue and slipped under the salamander to get brûléed before service. Citrus creaminess with cooked pineapple and more butter baked into a crust continues on the palate, buoyed by acid and intensified with heat.

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Wine Spectator (WS) : 93 Points (2019)

An elegant Chardonnay, with creamy notes of baked pear, almond paste and mandarin orange accented by elderflower and fleur de sel. Finely meshed and just over medium-bodied in weight, with real presence on the palate without being weighty. Lightly mouthwatering acidity carries the rich flavor range on the lingering finish.

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