

Rosé Sicilia DOC 2025

BACKGROUND

Picture it: Sicily, 1984. A local family whose farming roots stretch back 17 generations embarks on a new adventure in wine — one that would alter the course of Sicilian winemaking forever. It was Grandfather Vito Planeta who first saw the potential in the family's modest plot of vines. His son Diego turned that spark into a vision, building a collective of skilled grape growers and becoming a force for progress across the island. Diego's daughter Francesca and nephews Alessio and Santi carried that vision further — with Alessio overseeing winemaking and viticulture, Francesca building a flourishing enotourism program, and Santi steering operations. Over three-plus decades, anchored by their Ulmo and Dispensa estates in Menfi, they traveled west to east — first to Vittoria, then Noto, Etna, and Capo Milazzo — establishing six boutique wineries across five territories. Their ethos: to each territory, its own winery.

Sustainability is the foundation. Planeta achieved full organic certification in 2021 and holds the SOStain® designation for sustainable viticulture. Alessio Planeta was named Winemaker of the Year by Wine Enthusiast in 2023; the family earned Wine Family of the Year from Meininger in 2024. This rosé is born at the Dispensa estate — owned by the Planetas since 1755, just a few miles from the Sicilian coast — where chalky soils and coastal breezes yield wines of effortless freshness. Sicily in a glass.

TERROIR & VINTAGE NOTES

The Dispensa estate, nestled in the Menfi hills, is Planeta's operational heart — 160 hectares (395 acres) of vineyard within a 250+ hectare (618-acre) cultivated property. Nero d'Avola vines grow at 246 ft. a.s.l., Syrah at 213 ft. Soils are average depth, moderately calcareous with mixed yellow and grey chalk, moderately fine texture, and few stones — ideal conditions for wines of freshness and aromatic precision

WINEMAKING & AGING

Nero d'Avola harvested Sept. 1, Syrah on Sept. 3; grapes destemmed and pressed with a brief ~1-hour maceration to achieve perfect color extraction from the skins. The clear must is decanted and ferments for 8–10 days in stainless steel tanks. Wine is then racked, lightly macro-oxygenated, and rested on the finest lees with weekly stirring to lock in aromatics and build texture. Blended and bottled. No oak.

TASTING NOTES

Pearl pink with aromas of wild strawberry, currants, and pastry. Supple on the palate with bright acidity and a clean, refreshing finish.



PLANETA

ORIGIN

Sicilia Menfi DOC, Sicily, Italy

GRAPE VARIETIES

Syrah, Nero d'Avola, touch of Sauvignon Blanc

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 5.35, Ph: 3.18,
Closure: Cork

WINEMAKER

Patricia Toth



750ML

750ML

750ML

750ML



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