

PLANETA

PRESS NEWS

Report on the vintage 2009



The harvest began on 17th August and finished on 25th October; the longest harvest ever for Planeta. It began at Menfi when during our free time we could still go to the marvellously clean Sicilian beaches, and finished on Etna, at the end of October, where the vines were surrounded by fruiting chestnuts and the first snow; unique in the world, an extraordinary journey which is always exciting, tiring and full of surprises.

Prologue

The first part of the autumn-winter season was, in most of Sicily, cool with little rain. On the other hand, the spring was memorable for its plentiful rainfall, particularly in May just before the summer, which ensured a perfect state of health for the vines, ready to face the hot season. Most of the summer was pleasantly cool and stable, without excesses of heat and with temperatures never above the seasonal norm. The amount of sunshine was balanced. The grapes were generally harvested in ideally healthy conditions. At the end of September rains began which continued until the end of October, fortunately rain which spared all of Menfi, Sambuca and Noto where the harvest was nearly completed, and without serious consequences at Vittoria and on Etna thanks to the nature of the draining soils.

Western Sicily: Menfi and Sambuca

The harvest traditionally begins with Chardonnay on 17th August but this year began about 10-14 days later, allowing the holidays to continue after Ferragosto (15th August) which is really unusual for us. After the 19th/20th August the temperatures gradually rose maintaining a reasonable level of humidity however, thus avoiding excessive dehydration and fruit concentration and also prolonging ripening. The red grape vines instead were harvested between the first and second weeks of September. The quality of Nero d'Avola and Syrah grapes was remarkably good. The Grecanico harvest was completed during the final days of September. The white grapes were generally good, Chardonnay and Grecanico particularly so.

The reds were clear and fresh depending on variety, perhaps with less extract than from other warmer harvests, but perhaps also more accessible because of this. The rains which arrived at the end of September did not bother us as the grape varieties cultivated at Menfi were already safely in the cantina.

Eastern Sicily: Noto, Vittoria and Etna

The harvest at Noto was in two phases; the first began on 20th August and was devoted to Moscato di Noto, the second devoted to reds from 5th to 25th September.

At Noto the summer was mild and dry with ideal conditions, the rains arriving several days after the end of the harvest to the satisfaction of the agriculturalist, after achieving a completely dry and high level harvest. This was satisfactory and more so, due to the quality of healthy grapes, balanced and with perfect analytic values. We expect both a Passito and a 2009 Santa Cecilia of excellent quality. Vittoria suffered from some rain before the harvest but, thanks to the sandy nature of the land which is capable of rapid drainage, had no ill effects on Cerasuolo di Vittoria whose trademark is more in the fruit than in the concentration.

Etna was an exciting debut and full of splendid surprises. Rain is typical of harvests on Etna due both to its altitude and the harvest season but only enlivens the autumnal and mountain characteristics of the grapes produced. The first crates of Carricante arrived in the cantina on 22nd October and the harvest finished on 25th October, begun exactly 65 days before.

Judgement on Etna will be a new world but together, at Vinitaly, we will judge the results; we are very satisfied.