

Laudisio's Wine of the Week

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La Segreta Rosso 2006 IGT Planeta

Pronunciation: Lah Say-gray-tah Rows-so
Plah-nay-tah

Vintage: 2006

Location on list: Reds of the South and the Islands

Region: Sicilia.

Grape(s): Nero d'Avola 50% Merlot 25%

Syrah 20% Cabernet Franc 5%

Area Appellation: From Menfi, on the far western reaches of the island of Sicily.

Vinification and Ageing: The grapes are de-stemmed and crushed; followed by maceration on the skins for 10 – 14 days. After racking, the wine is kept in stainless steel tanks. No wood.

Weight of the Wine: Medium Body

Tasting Notes: Lush ruby red robe with purple refractions. Intense red raspberries laced with peppery spice in the aroma. In the mouth, gorgeous dried plums, blackberries and herbs. Fruit and a hint of rusticity balance each other in a soft and velvety structure.

Food: Pastas with our homemade sausage or with game sauce. Pizza with Sausage and Fontina. Excellent with our Eggplant Parmigiano. Pairs well with our Chicken Saltimbocca and salmon especially with olives and capers.

Winemaker Profile: Planeta, headed by cousins Francesca, Alessio and Santi Planeta, has wineries and vineyard sites in 4 distinctive viticultural areas of Sicily. This La Segreta Rosso comes from the Menfi property located in the western most reaches of the island. The Planeta family has a long history of agriculture, but has, only fairly recently, begun making wine, circa 1995. In this short time they have garnered much international attention. The Wine Spectator named Planeta "Winery of the Year"—and that is for the world; a great distinction for Sicily. Sicily, while producing more wine than any other region of Italy, before the 1990's produced very few world class wines. Thanks in a large part to the Planeta family and other producers such as Tenuta Terre Nere and Cusumano, this has certainly changed.

