



PLANETA

COMETA FIANO, SICILIA MENFI DOC 2018

BACKGROUND

Planeta's journey began at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here, three enthusiastic young Sicilians, Alessio, Francesca and Santi Planeta, under the guidance of Diego Planeta, began their winemaking venture in the mid-1980s. Subsequent years were spent matching the extraordinarily diverse Sicilian soils with both indigenous and international varieties. Planeta today encompasses six distinct wine estates in five regions across Sicily; Ulmo at Sambuca di Sicilia, Dispensa at Menfi, Dorilli at Vittoria, Buonivini at Noto, Sciara Nuova on Etna at Castiglione di Sicilia, and the newest addition, La Baronica at Capo Milazzo. Each vineyard site is carefully cultivated with grapes that best compliment the local terroir.

A great white wine from southern Italian grapes, able to compare with the world's great white wines; this was the initial project. Thus in the 1990's began the experiments with Fiano, an ancient noble variety from Campania. Cometa was born, expressing the best in an original and unique way, of the characteristics of this extraordinary vine. Intense and fruity aromas, its great structure and minerals today make it one of southern Italy's points of reference for white wine.

APPELLATION

Sicilia (Menfi D.O.C.), Italy

VARIETAL COMPOSITION

100% Fiano

TERROIR & VINTAGE NOTES

Our story and our journey began at Ulmo. In the mid-1980's we planted our first vines around the 16th century family farmhouse. We built our first winery in 1995 on the banks of the Lake Arancio and its nearby woods. Hidden within the Menfi hills and with 160 hectares of vineyard, the Dispensa estate is the beating heart of all our activities.

From the sea to the hills, up to an altitude of 400 metres, the Menfi territory holds the largest extent of our vineyards. We cultivate more than 250 hectares, and we make careful selections of our vines, both indigenous and international varieties, to the specifics of each terroir. Soils from Dispensa vineyards are moderately deep, with very few stones, some degree of lime and average fertility. Gurra terroir is divided into two micro zones, one of them a mixture of red sand with little gravel, ideal for Syrah; the other characterised by limestone soil with much chalk, enhancing still more the particular aromatic qualities of Fiano. Buonivini soils are very limey, abundant small stones; fine texture with pale chalky sections

This single-variety Fiano comes from lime-chalk soils which contribute to the enhancement of the aromatic markers of Mediterranean macchia distinctive to this variety.

WINEMAKING

Harvesting takes place from August 30th–September 2nd. After normal harvesting, a careful destalking, soft pressing and static sedimentation at low temperatures; fermentation at 15°C, in stainless steel on fine lees, where it remains until bottling.

TASTING NOTES

Delicate aromas of chamomile, hay and mandarin and a mineral palate with vibrantly savoury traces which quiver and quench. Then the rhythm changes to become slower and more harmonious, an invitation to sip this outstanding white wine with the correct quietude enjoying its every change of tone. A silky tactile finish with a refined aftertaste of ripe apricot, of almond flowers and basil flowers. Pair this with some freshly caught and grilled snapper.

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93 WINE ADVOCATE
October 2019
POINTS

92 PTS WINE ENTHUSIAST 1/20

92 PTS VINOUS 6/21

92 PTS JAMES SUCKLING 11/19

90 PTS WINE SPECTATOR WEB2021

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
6.4 g/L - pH: 3.26

Alcohol
13.5%



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