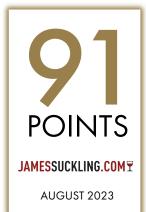


PLANETA

CARRICANTE BRUT METODO CLASSICO, SICILIA DOC Sicily, Italy



VINTAGE: 2020

Aromas of bruised apples, ripe peaches, savory herbs and some Mediumundertones. bodied with vivid acidity and zingy bubbles. Fresh and zesty with hints of bread dough and flowers at the end. - J.S.



VINTAGE: 2019

...A sophisticated streak of reduction on a salty, chalky, citrusy nose ...The palate keeps the salty, citrusy flavors alive, from sea grass to seashells to lemon, both fresh and candied, but with a depth that's almost honeyed now. Warm and comforting, but also refreshing and evocative.. -D.C.



VINTAGE: 2018

Radiant and delicious... opens with inviting aromas of Spanish broom, underbrush, yellow stone fruit and Mediterranean scrub. The dry, focused palate delivers ripe yellow pear, nectarine, lemon drop candy and a hint of hazelnut alongside tangy mineral notes suggesting saline. -K.O.



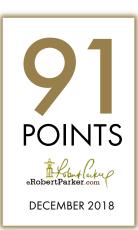
VINTAGE: 2017

This elegant sparkler opens with alluring scents of ripe summer orchard Mediterranean herb bread crust... bright acidity and an elegant perlage support creamy apple, mature Bartlett pear and lemon drop candy before a dry, tangy finish. -K.O.



VINTAGE: 2016

...A lean to mid-weight sparkler from the deep south of Italy. The wine opens to a pretty golden color and delivers aromas of peach, honey and freshly baked Sicilian bread... You also get a slight herbal note of aniseed on the finish. The results are delicious. - M.L.



VINTAGE: 2015

The 2015 Sicilia Spumante Bianco Metodo Classico Carricante Brut offers unexpected richness and creaminess... exhibits peach, honey and baked bread. The wine wraps smoothly over the palate and remains bright, thanks to that fine, sharp effervescence. - ML



VINTAGE: NV

Vibrant and elegant... layers of green apple, candied nectarine zest, mineral and a hint of the juicy prickly pear that grows on the slopes of Etna. It's loaded with finesse, with firm acidity and a creamy mousse. - K.O.