



PLANETA

CARRICANTE BRUT METODO CLASSICO,
SICILIA DOC NV

BACKGROUND

Planeta encompasses six distinct wine estates across Sicily, each one inspired and constructed in harmony with its surroundings and dedicated to its terroir. Planeta’s journey begins at Sambuca di Sicilia, on the estate owned by the family since the 1600s. Here on Italy’s most enchanting island, 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. Years of careful research paid off when the Planeta wines were met with immediate critical acclaim upon introduction in the U.S. in the late 1990s.

APELLATION

Sicily, Italy

VARIETAL COMPOSITION

100% Carricante

TERROIR & VINTAGE NOTES

The Metodo Classico is produced from indigenous grapes cultivated in a climatically appropriate environment. Carricante harvested early and processed with the greatest care. All the activities are undertaken manually for a brut which explores the black land of Etna.

The land has perfect aspect and location, black with lava sands, and for this extraordinarily rich in minerals; surrounded by woods and more recent lava flows. Spurred cordon and Guyot training system.

WINEMAKING

Harvest occurred September 20th. The grapes are harvested early into crates so as to preserve acidity; then they are destalked and undergo soft pressing, the must decanted is racked and inoculated with yeasts, it ferments at 15°C in stainless steel vats, the wine thus obtained remains on the fine lees with continual stirring until January, at the end of March it is prepared for the ‘tirage’ and is bottled; it remains on the lees for an average of 20 months, at 12° C, and is then disgorged.

TASTING NOTES

Floral aromas, which are never overpowering, and citrus fruit with great mineral power that supports a refined and lasting ‘perlage.’ The wine flows smoothly and softly with a delicate flavour of citrus and passion fruit. A surprising and enchanting taste, rich and at the finish punctuated with aromas of the Mediterranean macchia.

A perfect wine to begin, or finish, any evening, its acid freshness allows it to venture where many vines cannot dare as with an omelette or dishes of particular oiliness.

WINEMAKER

Patricia Toth

TECHNICAL DATA

Acidity
6.85 g/L - pH: 3.05
Alcohol
12.5%

PLANETA



90 WINE ENTHUSIAST
April 2015
POINTS

2013: **92** PTS WINE ENTHUSIAST 8/18
2015: **91** PTS WINE ADVOCATE 12/18



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