



PLANETA

COMETA FIANO, SICILIA DOC 2016

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.

APPELLATION

Sicily (Menfi DOC), Italy

VARIETAL COMPOSITION

100% Fiano

TERROIR & VINTAGE NOTES

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. And so 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.

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

The soils in Dispensa are moderately deep with almost no stones and averagely limey. Gurra soils are limey with much chalk.

WINEMAKING

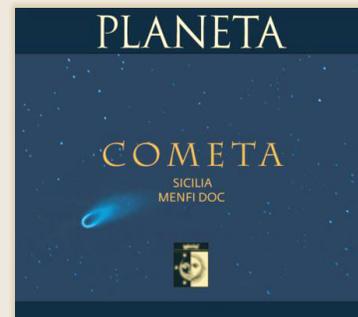
Harvesting takes place from August 30 - September 2. After normal harvesting, a careful destalking, soft pressing and static sedimentation at low temperatures; fermentation at 15°C, in stainless steel on fine lees, where it remains until bottling.

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.

PLANETA



94 DECANTER
January 2018
POINTS

- 92** PTS WINE ENTHUSIAST 2/18
- 92** PTS VINOUS 9/17
- 92** PTS JAMES SUCKLING 10/17
- 90** PTS WINE SPECTATOR 2018

WINEMAKER
Patricia Toth

TECHNICAL DATA

Acidity
5.7 g/L - pH: 3.29
Alcohol
14%



TAUB FAMILY
SELECTIONS