



Carricante Brut Metodo Classico, Sicilia DOC

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; Vittoria, Capo Milazzo, Etna, Noto and Menfi- each one inspired and constructed in harmony with its surroundings and dedicated to its terroir.

TERROIR & VINTAGE NOTES

The history of Etna is shapped with its historic eruptions. The eruption of 1614, lasted ten years and is the longest ever recorded, halted right on the border of the vineyards of Sciaranuova. This Metodo Classico is produced from indigenous grapes cultivated in a climatically appropriate environment. Carricante harvested early and processed with the greatest care. The volcanic soils of Etna originate from the slow breaking down of the lava rock, the abundant presence of ashes emitted from the crater and from organic substances resulting in rich soils. Complexity is the common denominator. The land has black soils with lava sands resulting in extraordinarily rich minerals; surrounded by woods and more recent lava flows. The vines used to make this wine actually grow on the lava flow.

WINEMAKING & AGING

The grapes are hand harvested in September to preserve acidity; then destalked and undergo soft pressing. The must decanted is raked and inoculated with yeasts, and 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. An 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.



PLANETA

ORIGIN

Sicilia DOC, Sicily, Italy

GRAPE VARIETIES

100% Carricante

SIZES

750ml

TECHNICAL DETAILS

ABV: 12.5%, TA: 6.85, Ph: 3.05,

Closure: Cork

WINEMAKER

Patricia Toth

