



PLANETA CHARDONNAY

Planeta is a Journey through Sicily.

And that journey begins at Sambuca di Sicilia, on the estate which the Planeta family has owned since the 1600s. Here on Italy's most enchanting island, three enthusiastic young Sicilians, Alessio, Francesca and Santi 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.

Planeta's first winery, Ulmo, together with an old family farmhouse, is situated on the banks of the Arancio Lake in the eastern portion of Sicily. The soil here is deep and chalky - perfect for the production of Planeta's great white wines: Chardonnay and Cometa.

PLANETA



PRODUCTION AREA

Country: Italy
Region: Sambuca di Sicilia, Sicily
Appellation: Sicilia IGT

GRAPE VARIETIES

100% Chardonnay

PRODUCTION TECHNIQUES

The grapes are de-stemmed and crushed; the juice is clarified through cold settling overnight and then inoculated with selected yeast. Fermented and aged in 225-liter French oak barrels, 50% new and 50% one-year-old. The wine is aged for 10 months in barrel before bottling and release.

DESCRIPTION

Color: Golden yellow with lively green glints.

Aroma: Rich and intense. Aromas of peach, golden apple, white figs, vanilla cream, and meringue mingle with overtones of hazelnut and honey. The oak influence is subtle and well-integrated.

Taste: Soft, round and concentrated on the palate; the fruit flavors are wonderfully balanced by a powerful streak of acidity and rich mineral character.

ANALYSIS

Alc.: 14.0% TA: 5.8 g/L pH: 3.4

SERVING SUGGESTIONS

An outstanding match for ravioli with fish and lemon sauce, handmade pasta with truffles, and grilled meats. After some years of bottle aging, enjoyable with mature cheeses.

BOTTLE SIZES

750 ml, 1.5L