



PLANETA

ETNA ERUZIONE 1614 CARRICANTE



Planeta is a Journey through Sicily which 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. Years were spent matching the extraordinarily diverse Sicilian soils with both indigenous and international varieties. Careful research were rewarded when Planeta wines were met with immediate critical acclaim when introduced in the U.S. market in the late 1990s.

Etna Eruzione 1614 Carricante is produced at Planeta's fifth and most recently built winery, Feudo di Mezzo, in Castiglione di Sicilia, the heart of Etna viticulture. The location is spectacularly located in the path of a lava flow from a 1566 eruption. The volcanic stone "garden" is a beautiful setting for the winery where it blends into the interesting landscape. This is one of the most famous areas of Etna, a few meters away, and in between, Planeta's vineyards, Sciara Nuova and Montelaguardia.

Etna Eruzione 1614 Carricante was Planeta's first venture on Etna. Its mineral freshness is due to the volcanic soil and the altitude. The grapes are grown at 2900 feet above sea level where the viticulture is extreme but fascinating.



PRODUCTION AREA:

Country: Italy
Region: Sicily, Castiglione di Sicilia (Catania)
Vineyard: Sciara Nuova
Appellation: DOC Sicilia

GRAPE VARIETIES:

90% Carricante, 10% Riesling

PRODUCTION TECHNIQUES

The grapes are hand-picked into crates and refrigerated at 46°F before being hand-selected. After light crushing and de-stemming, the grapes are soft pressed. The decanted must is racked and inoculated with yeasts, then fermented for 20 days at 59°F. The wine remains on the lees until February with continuous stirring and is then bottled.

DESCRIPTION:

Color: Pale gold

Aroma: Ripe fruit and aromatic white flowers magically transport you to the slopes of Mt. Etna.

Taste: The soft and concentrated palate exhibits flavors of lemon zest and green apple with mineral notes that result in a lengthy finish.

PAIRING:

Pairs perfectly with seafood based appetizers, fish dishes (especially oily fish), light pastas, soups, vegetables and cheese.

ANALYSIS:

	TA	PH
Alc.: 13.5%	5.9	3.36

BOTTLE SIZES

750 ml