

# Planeta

The Planeta Eruzione 1614 Carricante is a fresh, fruity, and mineral-driven white wine, crafted from 100% Carricante grapes grown on the legendary lava flows of Mount Etna.

# PLANETA

# Eruzione 1614 Carricante 2020

Sicily, Italy

## Region and Vineyards

The **Sicilia DOC** region, particularly the vineyards surrounding **Mount Etna**, is marked by its historic eruptions that have shaped the landscape. The **Sciaranuova vineyard**, located in **Castiglione di Sicilia (CT)**, sits at an altitude of **815-860 meters above sea level**. This vineyard, part of Planeta's **Feudo di Mezzo** estate, benefits from black lava sands and soils rich in minerals, a direct result of the long-lasting eruption of 1614 which halted at the vineyard's border.

The vineyard is managed according to organic agriculture principles and the **SOStain®** protocol. Ground cover of wildflowers increases the organic content of the soil, enhancing its vitality. Plant health is maintained with minimal use of sulfur and copper, and natural defenses like zeolite, kaolin, and vegetable extracts are used to protect against pests.

# Winemaking

The **vintage** began with the hand harvesting of Carricante grapes from **October 16th to 19th**. The grapes were collected into crates, immediately refrigerated to 8 °C, and then hand-selected. After a light destemming and gentle pressing, the must was decanted and fermented in stainless steel tanks at temperatures between 10 and 18 °C. The wine remained on the fine lees with continual stirring until August, enhancing its complexity and depth.

The wine was matured in stainless steel and bottled in September. **The final product is a 100% Carricante wine**, known for its fresh, fruity, and mineral style, with an excellent potential for aging, ranging from 7 to 10 years.

## **Tasting Notes**

- Color: Very faint golden color.
- **Aroma:** Explosive aromas of **ripe fruit** and an aromatic load of **white flowers** that transport the drinker to the slopes of the volcano.
- **Palate:** Combines softness and boldness of taste with a rich drinkability, featuring the authentic fruitiness of **lemon peel** and **green apple**, linked to a fascinating minerality that prolongs the finish.



Alcohol :13,50 % Composition: 90% Carricante, 10% Riesling







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### Did you know?

The name **Eruzione 1614** commemorates the longest recorded eruption of Mount Etna, which lasted ten years and stopped at the border of the Sciaranuova vineyard. This historical event not only shaped the unique terroir of the vineyard but also inspired the name of this exceptional wine, highlighting its deep connection to the volcanic landscape of Etna .

### Wine Pairing Ideas

- **Fish-Based Dishes:** An extraordinary companion to fish-based dishes with a certain oiliness, making it ideal for any gastronomic hopes entertained beside the sea.
- **Shellfish:** Complements the delicate flavors of shellfish, enhancing their natural sweetness with its minerality.
- **Light Pasta Dishes:** Pairs well with light pasta dishes, especially those with lemon and herb-based sauces.
- **Soft Cheeses:** Matches beautifully with soft cheeses, balancing their creaminess with its fresh acidity.



#### James Suckling (JS): 92 Points (2020)

Intense nose with hints of oatmeal, kernels, white nuts and minerals to the braised lemons and apples. Fresh, tangy and attractively saline on the palate with bright, zesty acidity and a nice phenolic kick at the end. Excellent concentration and salinity here.



#### Decanter (DCT): 91 Points (2020)

This all-steel white from vines in Contrada Sciaranuova on Etna's north side is, from the 2020 vintage, 100% Carricante (previous vintages featured around 10% Riesling). Flinty, earthy and smoky, it displays green and yellow fruit aromas and an intense, sapid palate with plenty of succulence and freshness.



#### Wine Enthusiast (WE): 93 Points (2019)

A subtle, delicate nose of salt, rocks, pears and thyme is the alluring result of this blend of mostly Carricante elevated with the presence of Riesling. The palate remains salty, but also nutty, lemony, and a little bit honeyed, creating a comforting balance that lasts through the long finish.



