



Planeta

Planeta Cometa showcases the extraordinary potential of Fiano in Sicily, offering a complex and harmonious expression of this noble grape variety.

PLANETA

Cometa 2022

Sicily, Italy

Region and Vineyards

Planeta Cometa hails from the **Menfi DOC** region, situated in **Sicily**, Italy. The vineyards are nestled within the Menfi hills, covering an extensive area of 160 hectares. This region is known for its **lime-chalk soils**, which significantly enhance the aromatic profile of the wines produced here. The vineyards are located at altitudes ranging from **35 to 75 meters above sea level**, benefiting from the Mediterranean climate that favors the cultivation of high-quality grapes.

The **Gurra** and **Dispensa** vineyards, where the Fiano for Cometa is grown, are cultivated according to organic principles and the **SOSTAIN®** protocol. This sustainable approach includes practices such as ground cover with beans and vetch to increase soil vitality, minimal use of sulphur and copper, and natural pest deterrents like sexual confusion and zeolite applications. These methods ensure the production of healthy, expressive grapes while maintaining environmental balance.

Winemaking

This vintage of Planeta Cometa is made exclusively from **100% Fiano** grapes. Harvesting took place from **August 30th to early September**. The grapes are handpicked and stored in 15 kg crates, followed by immediate refrigeration at **12-13°C** to preserve their freshness. After destemming and crushing, the grapes undergo soft pressing and static sedimentation at **6-7°C**.

Fermentation occurs in **stainless steel tanks** for 90% of the must and in **36 hl oak barrels** for the remaining 10%, at controlled temperatures of **14-15°C** over 12-14 days. Post-fermentation, the wine is left on its primary lees with regular stirring for about four months, followed by aging on finer lees. This process imparts additional complexity and texture to the wine. The final blend is matured in stainless steel and oak barrels.



Alcohol :13,00 %

Composition: 100% Fiano



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Tasting Notes

- **Color:** Bright straw yellow with greenish hues.
- **Aroma:** Intense aromas of **chamomile, mandarin, mango, and pomelo**, interlaced with subtle hints of wildflowers and herbs.
- **Palate:** Rich and full-bodied, displaying flavors of **citrus, tropical fruits, and honey**, balanced by a vibrant acidity and a long, mineral-driven finish.

Did you know?

Planeta Cometa is named after the comet, symbolizing the wine's unique and exceptional nature. The label design features a comet, reflecting the inspiration behind the name and the winery's dedication to creating wines that are out of this world.

Wine Pairing Ideas

- **Sicilian Caponata:** The wine's vibrant acidity and fruitiness complement the sweet and sour flavors of this classic Sicilian dish.
- **Grilled Sea Bass with Lemon and Herbs:** The freshness and minerality of Planeta Cometa enhance the delicate flavors of the fish and the aromatic herbs.
- **Risotto al Limone:** The wine's citrus notes mirror the lemon in the risotto, while its rich body balances the creamy texture of the dish.



Wine Enthusiast (WE) : 93 Points (2022)

A layered melon element defines the nose, with a lemon undercurrent highlighting the fruit's subtle tartness, while a handful of raw hazelnuts in the background adds some weight. On the sophisticated, thoughtful palate, the flavors sweeten, but in a measured, admirable way.



Wine Spectator (WS) : 92 Points (2022)

This graceful, fluid white is bright, with well-knit, citrusy acidity. Leads with an appealing note of ripe pineapple supported by subtle, interwoven accents of green almond, licorice snap, mandarin orange and dried mint, with a minerally underpinning of stone and salt. Long and mouthwatering. Fiano. Drink now through 2030. 5,000 cases made, 129 cases imported.



James Suckling (JS) : 92 Points (2022)

Attractive aromas of white nectarines, sliced lemons, orchid blossom and crushed stones. Tangy and a little phenolic with a medium body and crunchy acidity. Clean and fresh with a delicacy to its texture.

