

Planeta

Planeta Chardonnay stands out with its refined Burgundian style, enriched by the unique characteristics of Sicily's climate and soils.

PLANETA

Chardonnay 2023

Sicily, Italy



Region and Vineyards

Planeta Chardonnay is produced in the **Menfi DOC** region of **Sicily**, Italy. The vineyards, located in **Ulmo** and **Maroccoli**, benefit from unique terroirs and sustainable farming practices. The **Ulmo vineyard** sits at an altitude of **250 meters**, featuring soils of average texture, moderate depth, and abundant structure with pebbles and vegetable components. The **Maroccoli vineyard** is higher, at **415 meters**, with lime-rich soils and a chalky composition that enhances the mineral quality of the wine.

The vineyards are managed under **organic agriculture** and the **SOStain®** protocol. This includes ground cover with clover, vetch, yellow mustard, and wild plants to increase soil organic matter and nitrogen content, fostering soil vitality. Plant health is maintained with minimal use of sulphur and copper, while natural methods such as sexual confusion and applications of zeolite and kaolin are used to control pests. Harvesting takes place between **August 10th and 31st**, ensuring optimal ripeness and health of the grapes.

Winemaking

The winemaking process for Planeta Chardonnay involves meticulous care from vineyard to bottle. The grapes are **handpicked** and transported in 16 kg crates to preserve their integrity. After destemming and crushing, the grapes undergo **soft pressing** and static sedimentation at **6-7°C**. The clear juice is then fermented in **225-liter French oak barrels** at **17-19°C** for 5 to 7 days.

Post-fermentation, the wine matures on its primary lees with regular **bâtonnage**—weekly for the first five months, then bi-weekly until completion at 11 months. This aging process occurs in **225-liter Allier oak barrels**, with 40% new, 30% second usage, and 30% third usage. This precise barrel regimen imparts a balanced complexity and richness to the wine. The final bottling took place in **June**.

Alcohol :14,00 %

Composition: 100% Chardonnay

PLANETA

Chardonnay 2023

Tasting Notes

- **Color:** Rich light gold, deep yet transparent.
- **Aroma:** An enticing bouquet of **ripe yellow peaches, acacia honey, and marzipan**, complemented by subtle notes of **peat, cereal, and toast**.
- **Palate:** The wine is both creamy and crunchy, offering a pleasing contrast. It is soft and supported by a refreshing acidity, with a slight mineral touch that harmoniously blends with the ripe fruit flavors and hints of **Sicilian almond, candied fruit, orange peel, and anise seed**. The finish is powerful and balanced, evoking the soft sea breezes of Menfi.

Did you know?

Planeta Chardonnay, first produced in **1994**, has become an icon of Sicilian wine, illustrating the region's ability to produce world-class Chardonnay. The wine reflects the Planeta family's commitment to sustainability and innovation in winemaking, rooted in their long history dating back to the 1600s.

Wine Pairing Ideas

- **Seared Foie Gras:** The richness and acidity of the wine complement the creamy texture and savory flavors of foie gras.
- **Roast Veal with Mushroom Sauce:** The wine's depth and complexity enhance the umami flavors of the veal and mushrooms.
- **Grilled Lobster with Herb Butter:** The Chardonnay's mineral notes and vibrant acidity cut through the richness of the lobster, creating a harmonious pairing.



Robert Parker (RP) : 94 Points (2023)

The organic Planeta 2023 Sicilia Menfi Chardonnay is a creamy and rich interpretation with sweet almond, apricot and Sicilian candied fruit. The wine delivers beautiful intensity over a thickly layered, full-bodied mouthfeel. Fruit comes from the Ulmo vineyard (positioned at 250 meters above sea level) and Maroccoli (at 415 meters in elevation). The wine is aged in Allier French barrique with 40% new oak, 30% second-use and 30% third-use barrel for 11 months. This is a massive production of close to a quarter of a million bottles, and that's an impressive feat.



James Suckling (JS) : 94 Points (2023)

Almost Burgundian style to this wine, due to reductive character, with smoky aromas, pink grapefruit and candied cedar. Mellow, full-bodied and opulent with a creamy texture, refreshing acidity and a polished finish.

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM

PLANETA

Chardonnay 2023

Vinous (Antonio Galloni) (VN) : 92 Points (2022)

The 2022 Chardonnay entices with a seductive whiff of spicy oak and vanilla bean that blows off to reveal deeper notes of almond custard, Asian pear and sweet smoke. It's silky-smooth, a pure pleasure on the palate, with ripe orchard fruits and salty minerals that add contrast. Brisk acidity maintains fantastic balance as the 2022 tapers off long and spicy, with hints of ground ginger and hazelnut that slowly fade. This will require some cellaring to integrate its oak, but it has the balance necessary for a lovely evolution.

VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM