

Planeta

Volcanic soils, altitude and meticulous organic farming shape a refined Etna Bianco where citrus brightness meets stone-fruit flesh; a poised, gastronomic style made for seafood and subtle spice.

PLANETA

Contrada Taccione Etna Bianco 2023

Sicily, Italy



Region and Vineyards

On Sicily's northeastern edge, **Etna** is Europe's tallest active volcano and one of Italy's most distinctive terroirs. High altitudes, strong diurnal swings and porous lava sands deliver naturally high acidity and a palpable mineral expression in whites. Carricante, Etna's flagship white grape, thrives here—often compared for its tension and citrus-mineral drive to cool-climate benchmarks—thanks to elevations that can push toward 1,000 m and well-drained volcanic soils.

Contrada Taccione sits in Castiglione di Sicilia, in the Montelaguardia vineyard, at 690-720 m. The ground is black with **lava sands**, strewn with large mineral-rich stones and bordered by woodland and recent lava flows—conditions that concentrate aroma while preserving freshness. Planting density is 5,050 vines/ha on **Guyot** trellising; cultivation is certified organic under SOStain® protocols, with cover crops to boost soil life and low-impact plant health strategies (sulphur/copper, beneficial insects, zeolite and kaolin).

Winemaking

This wine is **100% Carricante** from Montelaguardia, harvested by hand between 27 September and 2 October. Grapes arrive in small crates, are chilled overnight to 6-8 °C, hand-sorted, lightly destemmed and softly pressed. The must settles for three to four days, then ferments at ~15 °C: **80% stainless steel** for precision and 20% in 25-50 hl Nevers oak **tonneaux** for gentle texture.

Maturation continues in the same vessels until March with agitation of the **fine lees** for mid-palate creaminess before first bottling in June 2024. Analytical profile: 13.5% alc., TA 5.75 g/L, pH 3.31. The result is a sleek, saline Etna Bianco balancing stone-fruit flesh with volcanic tension, intended to drink well on release yet hold 5-7 years.

Alcohol :13,50 %

Composition: 100% Carricante

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Tasting Notes

- **Color:** Pale to medium straw with green glints; brilliant clarity.
- **Aroma:** White acacia, fresh almond and mountain peach layered with wet stone and a faint, elegant wood note fused to Etna's smoky minerality.
- **Palate:** Lithe and vibrant; yellow plum and prickly-pear flesh framed by brisk acidity and a saline, stony finish. Subtle lees roundness adds glide without sacrificing cut.

Did you know?

Planeta is a founding force behind Sicily's SOStain® initiative. In 2024, SOStain helped bring a recycled-glass bottle plant to the island—enabling lighter, lower-impact bottles (around 410 g) and shrinking transport emissions—an effort in which **Alessio Planeta** played a leading role.

Wine Pairing Ideas

- **Crudo di mare (tuna, sea bream, citrus zest):** The wine's high acidity and saline snap refresh the palate and echo the sea-spray notes.
- **Spaghetti alle vongole:** Briny clam sweetness meets volcanic minerality; vibrant citrus cuts the dish's olive-oil richness.
- **Goat's cheese with herbs:** Carricante's tang and almond nuance complement creamy, lactic textures and herbal lift.
- **Grilled prawns with fennel & lemon:** Aniseed and citrus chime with the wine's fennel-citrus spectrum and savory finish.

93

Robert Parker (RP) : 93 Points (2023)

Here's a new submission from the fine folks at Planeta. Their organic 2023 Etna Bianco Contrada Taccione is a fleshed-out expression of Carricante with stone fruit, Golden Delicious apple and a hint of creamy sweetness on its medium-bodied finish. Aging sees 80% stainless steel and 20% oak in larger oak casks and a bit of tonneaux. The wine's subtle softness is matched to salty sensations from lava sand soils that are rich in minerals at 690 to 720 meters above sea level.

91 WineEnthusiast

Wine Enthusiast (WE) : 91 Points (2022)

The nose is light, fresh and gentle, with cohesive yet compelling aromas of citrus, yellow apple and white blossoms. The palate is lemon-forward, but a hint of salt brings out a honey-nut element and a persistent note of apple.

91 Wine Spectator

Wine Spectator (WS) : 91 Points (2022)

A bright, fragrant, minerally white, with delicate notes of broom and pine. Offering flavors of nectarine, persimmon, blanched almond and ground ginger, this shows good linear drive while still being harmonious and accessible, expanding on the palate through the creamy finish.