

PLANETA



Cometa 2018

Denomination: Sicilia Menfi DOC

100% Fiano

A great white wine from southern Italian grapes, able to compare with the world's great white wines; this was the initial project. Thus in the 1990's began the experiments with Fiano, an ancient noble variety from Campania. And so Cometa was born, expressing the best in an original and unique way, of the characteristics of this extraordinary vine. Intense and fruity aromas, its great structure and minerals today make it one of southern Italy's points of reference for white wine.

FIRST VINTAGE	DISTRICT OF VINEYARD	VINEYARDS	WINERY
2000	Menfi (Agrigento)	Gurra, Dispensa	Ulmo



VINEYARDS: Gurra, Dispensa.

VARIETY: Fiano.

TYPE OF SOIL: DISPENSA Moderately deep, almost no stones, averagely limey. GURRA Limey with much chalk.

ALTITUDE: 75 m a.s.l.

YIELD PER HECTARE: 75 quintals.

TRAINING SYSTEM: Spurred cordon.

PLANTING DENSITY: 4.500 vines per hectare.

HARVESTING PERIOD: DISPENSA 30 August-10 September. GURRA 15-19 September.

VINIFICATION: After picking by hand, the grapes are stripped of stalks and sent to the press. 90% of the must thus obtained is fermented in stainless steel and 10% in 225 litre barrels. After a period of maturation on fine lees, the wine is blended and prepared for bottling.

BOTTLING PERIOD: Early January.

ALCOHOL CONTENT: 13,5% vol.

TOTAL ACIDITY: 5,80 g/l.

PH: 3,35.

AGING CAPACITY: to drink at once or to age for many years, up to 15.

BOTTLE SIZE: 0.75 l

TASTING NOTES: A single-variety Fiano from lime-chalk soils which contribute to the enhancement of the aromatic markers of Mediterranean macchia owned by this vine. Thus, between broom flowers and thyme, the delicate aromas of chamomile, hay and mango and pomelo can also be savoured. A mineral palate with vibrantly savoury traces which quiver and quench. Then the rhythm changes to become slower and more harmonious, an invitation to sip this outstanding white wine with the correct quietude enjoying its every change of tone. The finish presents a silky tactile sensation with a refined aftertaste of ripe apricot, of almond flowers and basil flowers.

MATCHING: With no fear of being banal, with some freshly caught and grilled snapper.