

Planeta

Brut Metodo Classico



WHITE
CHAMPAGNE &
SPARKLING



ITALY



SICILY



ORGANIC



SUITABLE
FOR VEGANS

TASTING NOTE

Vibrant Sicilian sparkling made from high-altitude, volcanic Carricante vines, lushly perfumed with prickly pear, white flowers and grass.

VITICULTURE

The Carricante vines are planted at an altitude of 720 metres above sea level with a density of 5000 plants per hectare.

VINIFICATION

Grapes early harvested in crates for acidity. Crushed, destemmed, softly pressed. Decanted, yeast added. 15-day fermentation at 15°C. Lees contact till Jan, swirled. Bottled after March tirage. 15-18 months on lees, disgorged later

FOOD MATCHING

Whether aperitif or full meal, this versatile Brut elevates dishes with its tangy touch. Pair with Sicilian delights: marinated fish, fried artichokes, spaghetti with sea urchins, cod, wild leek omelette.

SIZE	75cl
VINTAGE	NV
ABV	12.5%
GRAPE VARIETIES	Carricante (100%)
CLOSURE	Natural Cork
SKU CODE	A10261NV
EXPRESSION	Sparkling & Champagne
COUNTRY	Italy
REGION	Sicily
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Natural Cork
SKU	A10261NV