

ALTAVILLA DELLA CORTE

Grillo

CLASSIC Line



APPELLATION	D.O.C. Sicilia
GRAPE VARIETY	Grillo
VINEYARD LOCATION	Trapani countryside - Borgo Guarini Estate
SOIL COMPOSITION	Medium mixture, mostly clayey
EXPOSURE	The vineyards have westerly exposure (250 mts. above sea lev.)
TRAINING SYSTEM	Cordon trained, spur pruned/ Guyot
VINES PER HECTARE (EA)	4.500/5.000
YIELD (KG. PER HECTARE)	8.000/8.200 kg
HARVEST PERIOD	Hand picking - 3rd week of August and 1st week of September
FERMENTATION TEMPERATURE	16°-18°C
PERIOD OF FERMENTATION	15-18 days
VINIFICATION	Soft pressing, fermentation at controlled temperature
MATURATION	3 months "sur lie" in stainless steel with daily shaking
MATURATION BOTTLE	2 months
ALCOHOL 12.60 % vol. PH 3.06 (average) TOTAL ACIDITY 5.66 g/l (average)	
FIRST PRODUCED VINTAGE	Vintage year 1988
VINTAGE PRODUCTION	200.000 bottles
FORMATS	75 cl
SERVING TEMPERATURE	10°-12°C
RECOMMENDED GLASS	For white wines with good texture, slightly bell-shaped and narrow rim

TASTING NOTES

Color: randpale straw yellow color, with lively greenish shades.

Nose: the fruit is full and well-defined; it blossoms slowly with hints of tangerine and grapefruit, almonds, yellowfleshed fruit, melon, sage, lavender, and broom flowers, in an exciting crescendo.

Palate: composite and reserved by vocation and lineage, its guiding light is its harmony, which unfolds softly yet confidently, gradually revealing a slight yet unrelenting and soothing minerality.

Characteristics: made of the finest of Sicily white grape varieties, it is a timeless wine that transcends trends and fads of the world with its nobility and modesty; it is refined and elegant, with a strong and resolute personality; far from being a co-star, it is the star par excellence.