



# ALTAVILLA DELLA CORTE CABERNET SAUVIGNON

A MARRIAGE OF LOVE BETWEEN FRANCE AND SICILY



## THE DYNASTY Line

**APPELLATION:** IGT Terre Siciliane

**GRAPE VARIETY:** Cabernet Sauvignon

**AREA OF PRODUCTION:** Trapani countryside – Borgo Guarini Estate

**KIND OF SOIL:** Mix of clay and limestone

**EXPOSURE:** The vineyards have south/south-westerly exposure (200 meters above sea level)

**TRAINING SYSTEM:** Cordon trained, spur pruned or Guyot

**VINES PER HECTARE (EA):** 5.000/6.000

**YIELD PER HECTARE:** 7.800/8.200 kg

**HARVEST PERIOD:** Hand picking. II week of September

**FERMENTATION TEMPERATURE:** 24°-26°C

**PERIOD OF FERMENTATION:** 10-12 days

**VINIFICATION:** Traditional in red in stainless steel tanks with temperature control

**MALOLACTIC FERMENTATION:** Done

**MATURATION:** 7 months in American barriques

**MATURATION BOTTLE:** about 6 months

**ALCOHOL:** 13.80 % vol. | **PH:** 3.48 (average) | **TOTAL ACIDITY:** 5.93 g/l (average)

**FIRST PRODUCED VINTAGE:** 1989

**FORMATS:** 75 cl

**SERVING TEMPERATURE:** 16-18°C

**RECCOMENDED GLASS:** Wide ballon, for structured wines



## TASTING NOTES



### COLOR

Deep and intense ruby red color with a purplish rim.



### NOSE

The nose is totally seduced by the captivating scents of cherries, blueberries, blackberries and rhubarb, enveloped by warm hints of dark chocolate, juniper and tobacco. Only Cabernet Sauvignon can express such a bouquet.



### PALATE

It's soft and captivating, irresistible with its fresh and velvety tannins that embrace a balanced acidity and a sensual taste.



CAMPAIGN FINANCED ACCORDING TO EU REG. NO. 1308/2013