



# ALTAVILLA DELLA CORTE GRILLO

WINE WITH AUTHENTIC SICILIAN CHARACTER



## THE DYNASTY 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:** 4 months

**ALCOHOL:** 12.60 % vol. | **PH:** 3.06 (average) | **TOTAL ACIDITY:** 6.68 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.



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