

TERRE SICILIANE BIANCO ALTROVE

vinous
90 pts



Bright pale lemon yellow with green tinges. Crisp, lemony nuances complement apple, white flowers and grapefruit on the inviting nose. Then lemony on entry too, but turns savory and tactile with elements of balsamic oils in the mouth. Finishes stony, saline and long with repeating notes of herbs and grapefruit.

WINERY: Vivera

WINE: Sicilia Bianco DOP 'Altrove'

REGION: Sicilia

VARIETAL: 47% Chardonnay, 39% Catarratto, 14% Inzolia (percentages may vary slightly based on vintage)

LOCATION OF: Estate-owned vineyards in Corleone

VINEYARDS ORIENTATION: North-East

ALTITUDE: 400mt asl

TYPE OF PLANTING: 100% Certified Organic

SOIL: Calcareous-clay

TYPE OF CULTIVATION: Vertical trellis, spur pruned cordon. 4,500 plants per ha. **VINIFICATION** Carefully selected grapes are hand-picked then pressed softly. Fermentation takes place at controlled temperature (57/61F) in stainless steel.

AGING: The wine rests on its fine lees for 4 months, followed by 3 months in the bottle.

ALCOHOL CONTENT: 13%

TOTAL PRODUCTION: 25,000 bottles

OENOLOGIST: Giovanni Dimastrogiovanni, Irene Vaccaro, Paolo Errante Parrino, Loredana Vivera