

## ALTROVE TERRE SICILIANE BIANCO IGP

Altrove, literally 'Elsewhere', is a delicious blend of Chardonnay (47%) and two indigenous varietals, Inzolia and Cataratto sourced from family-owned vineyards in Corleone, the heart of Sicily, 100% organically farmed.

Wonderfully scented with fresh citrus fruit and white flowers. On the palate it is juicy with an intense mineral note along with hints of almond, fresh herbs along with aromas of honey and apple.

Altrove sees no oak; as a result, the finish is crisp, long and persistent. This delicious blend of white varietals pulls the best qualities from each grape to make a great seafood wine. Enjoy also with heavier fish such as salmon or swordfish, salads and fresh pasta.

Estate-owned vineyards in Corleone

GRAPES 47% Chardonnay, 39% Catarratto, 14%

Inzolia

LOCATION OF

Vineyards

ORIENTATION North-East

ALTITUDE 400mt asl

TYPE OF PLANTING Vertical trellis, spur pruned cordon.

4,500 plants per ha.

SOIL Calcareous-clay

TYPE OF CULTIVATION 100% Certified Organic

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 Loredana Vivera



