



# Firriato Altavilla della Corte Grillo



**Varietal:** 100% Grillo

**Alcohol %:** 12.6

**Appellation:** D.O.C. Sicilia

**Ph:** 3.06gr / liter

**Soil:** Medium mixture, mostly clayey.

**Residual Sugar:** gr / liter

**Acidity:** 6.68 gr / liter

**Altitude:** 250 m a.s.l

**Exposure:** The vineyards have westerly exposure.

**Tasting Notes;** The fruit is full and well-defined; it blossoms slowly with hints of tangerine and grapefruit, almonds, yellow fleshed fruit, melon, sage, lavender, and broom flowers, in an exciting crescendo. On the 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

**Vinification:** Soft pressing, fermentation at controlled temperature

**Aging:** 3 months “sur lie” in stainless steel with daily shaking then 4 months In bottle.

**Food Pairing:**

**Accolades**

2018 **92** pts James Suckling



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