



## GRILLO D'ALTURA

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A WINE MADE FROM "GRILLO" GRAPES WITH A GENEROUS AND BROAD BOUQUET THAT GOES FROM FLORAL TO CITRUSY NOTES, TASTES AND SMELLS THAT RECALL THOSE TYPICAL FROM THE LAND WERE THESE GRAPES BORN.

### LABEL DESCRIPTION AND BEVERAGE INSPECTING

**Type** / White dry wine.

**Appellation** / White Wine D.O.C. Sicilia.

**Grapes** / Grillo 100%

**Alcohol Content** / 12,5% vol.

**Content** / 75 cl.

### MANUFACTURING PROCESS

**Vineyards Production** / Is located in the Centre of Sicily (Caltanissetta) C.da Cusatino at 650 meters above sea-level in lime-clay soils.

**Period and Method of Harvesting** / First weeks of September, by hand.

**Yield** / 110 q.li per hectare.

**Wine Cellar and Bottling** / Winery of C.da Cusatino, Caltanissetta - Sicily - Italy.

**Vinification** / In steel tanks at controlled temperature 13° C.

**Malolattic Fermentation** / Not Held.

**Conservation** / In steel tanks at controlled temperature 15° C.

**Bottled Wine** / 16° C.

### ORGANOLEPTIC CHARACTERISTICS

**Color** / Pale straw colour with green hues.

**Smell** / Floral and citrusy scents, with aromatic crispy notes.

**Taste** / Rich, very fresh, with hints of citrus and tropical fruits, aromatic aftertaste typical of Grillo.

**Food Pairing** / Antipasti, Fish and grilled and white meats.

**Service temperature** / 8 - 10° C.



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