



f i l a r i

S I C I L I A

DENOMINAZIONE DI ORIGINE CONTROLLATA

CASE ALTE

GRILLO

Biological wine

4 f i l a r i



Soils: **hilly, clayish and sandy**

Altitude: **500 meters above sea level**

Ages of vines: **2005**

Training system: **espalier rearing with Guyot pruning**

Viticulture: **vineyard conducted according to the principles of biological agriculture with thinning of the bunches in pre-veraison.**

No. of vines/hectare: **3.500**

Yield/hectare: **6.0 tonnes**

Harvesting: **manual harvest and grape selection through small case of 8 kg. After harvest grapes are carried rapidly to the cellar.**

Fermentation: **some hours after harvest grapes are softly crushed, after 24 hours of settling fermentation has done by yeast selection at 15°C.**

Aging: **6 months in steel tanks on the fine lees at a temperature 10°C with weekly battonage and 2 months in the bottle before release.**

TASTING NOTES

Colour: **straw yellow with bright green reflections.**

On the nose: **tropical notes like grapefruit, elderberry, fig trees alternate with delicate notes of orange blossom and crusty bread.**

On the palate: **full-width, characterized by good acidity and great flavor on the finish.**



www.casealte.it