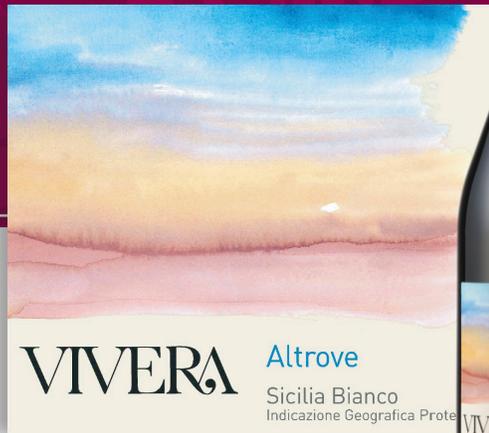




**MONTCALM**  
WINE IMPORTERS, LTD



|                              |  |
|------------------------------|--|
| <b>WINERY</b>                | Vivera   |
| <b>WINE</b>                  | Sicilia Bianco DOP 'Altrove'   |
| <b>REGION</b>                | Sicilia  |
| <b>VARIETAL</b>              | 47% Chardonnay, 39% Catarratto, 14% Inzolia<br><i>(percentages may vary slightly based on vintage)</i>   |
| <b>LOCATION OF VINEYARDS</b> | Estate-owned vineyards in Corleone   |
| <b>ORIENTATION</b>           | North-East   |
| <b>ALTITUDE</b>              | 400mt asl  |
| <b>TYPE OF PLANTING</b>      | 100% Certified Organic   |
| <b>SOIL</b>                  | Calcareous-clay  |
| <b>TYPE OF CULTIVATION</b>   | Vertical trellis, spur pruned cordon. 4,500 plants per ha.   |
| <b>VINIFICATION</b>          | Carefully selected grapes are hand-picked then pressed softly. Fermentation takes place at controlled temperature (57/61F) in stainless steel. |
| <b>AGING</b>                 | The wine rests on its fine lees for 4 months, followed by 3 months in the bottle.  |
| <b>ALCOHOL CONTENT</b>       | 13%  |
| <b>TOTAL PRODUCTION</b>      | 25,000 bottles   |
| <b>OENOLOGIST</b>            | Giovanni Dimastrogiovanni, Irene Vaccaro, Paolo Errante Parrino, Loredana Vivera   |

#### TASTING NOTES

Altrove is a blend of an international favourite such as Chardonnay (47%) with two indigenous varieties Catarratto and Inzolia, all sourced from family-owned, organically-grown vineyards. Over the years Chardonnay has proven to find ideal growing conditions in Sicily where it produces intense and complex wines with citrus notes, apples flavors and tropical fruit. Catarratto and Inzolia add crisp minerality along with flowers notes. A natural fit for seafood, Altrove can be paired with heavier fish such as salmon or swordfish, grilled vegetables and certainly fresh pasta.

#### ABOUT THE WINERY

In 2002, the Vivera family finally realized their dream to purchase an estate in the Martinella district of Mount Etna, on the North East side of the volcano, and build a winery there. The Viveras are a classic example of "all things Sicilian": mother Armida is from Corleone near Palermo, father Antonino from Chiaramonte Gulfi in Ragusa, and their three children, Omar, Eugenio, and Loredana born and raised in Catania. The whole family is involved in the winery.

The estate has 45 hectares of vineyards and olive groves. Martinella is where the winery is located: 12ha planted to native varieties Nerello Mascalese, Nerello Cappuccio and Carricante, all organically grown, at 550-600mt asl. Etna's mountain climate with large temperature differences between day and night, along with its volcanic soil, assist the Vivera family in creating their unique and elegant Etna wines. The other wines are made with grapes from family-owned vineyards in Corleone. A third property near Ragusa is dedicated solely to the production of extra-vergin olive oil.

[www.vivera.it](http://www.vivera.it)