



DEI PRINCIPI DI SPADAFORA

Catarratto

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

WHITE WINE MADE FROM CATARRATTO GRAPES

PRODUCT ORIGINALLY BOTTLED BY
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA
DISTRICT OF VIRZI - MONREALE - PALERMO - ITALY
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750 ml e • 12% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:
Colour: clear straw yellow with green highlights.
Bouquet: rich, intense, fruity.
Taste: dry, tangy, fresh and fruity.

RECOMMENDED TEMPERATURE: 11° C.

SUGGESTED PAIRINGS: Light hors d'oeuvres and all fish and shellfish dishes.

Varietal	Catarratto 87% - Inzolia 13%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North-West
Altitude	300 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	2000
Harvest	August-September
Yield	70 hl/hectare

Vinification and ageing

Spontaneous fermentation on a pied de cuve of our grapes, without sulfur dioxide, at controlled temperature in cement vats.

Ageing	2 months in concrete vats and 2 months in bottles
Capacity	75 cl.

