



DEI PRINCIPI DI SPADAFORA

Nero d'Avola Rosato

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

ROSÉ WINE MADE FROM NERO D'AVOLA 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 • 13% Vol

PRODUCED IN ITALY

CHARACTERISTICS AND TASTING NOTES:

Color: pale pink.

Bouquet: fruity, slightly acid and full aroma.

Taste: The floral freshness returns as perceived by the nose.

Pleasant balanced tannin provides a good structure to this wine.

SUGGESTED TEMPERATURE: 11° C.

SUGGESTED PAIRINGS: Tasty fish-based dishes, pasta dressed with mild sauces, light salamis.

Varietal	Nero d'Avola 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	East
Altitude	250 m above sea level
Soil	Sandy-loamy
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	2006
Harvest	August
Yield	80 hl/hectare

Vinification and ageing

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

Ageing	5 months in steel and 2 months in the bottle
Capacity	75 cl.

