



DEI PRINCIPI DI SPADAFORA

## Schietto Syrah

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

RED WINE MADE FROM SYRAH 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 • 14,5% Vol

PRODUCT OF ITALY

### CHARACTERISTICS AND TASTING NOTES:

Colour: deep purple-red.

Bouquet: hints of berries.

Taste: rich and incisive. Balanced tannins.

RECOMMENDED TEMPERATURE: 18° C.

SUGGESTED PAIRINGS: Roasts, game and non-spicy cheese.

|                  |  |
|------------------|--|
| Varietal         | Syrah 100%   |
| Origin           | Contrada Virzi, Monreale, Palermo<br>Map Sheet 142 |
| Exposure         | North, North-East                                  |
| Altitude         | 250-350 m above sea level                          |
| Soil             | Sandy-clay   |
| Training system  | Simple Guyot espalier                              |
| Density          | 5,000 plants per hectare                           |
| Year of planting | 1996   |
| Harvest          | End of August                                      |
| Yield            | 40 hl/hectare                                      |

### Vinification and ageing

Spontaneous fermentation on a pied de cuve of our grapes, without sulfur dioxide, in cement vats. Up to 20 days of temperature controlled maceration.

|          |   |
|----------|---|
| Ageing   | 1 year in barrel for 50% and the rest in the cement, then 12 months in bottle |
| Capacity | 75 cl. - 150 cl.  |

