



DEI PRINCIPI DI SPADAFORA

Amnesia

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

WHITE WINE FROM DRIED GRAPES

PRODUCT ORIGINALLY BOTTLED BY
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA
DISTRICT OF VIRZI - MONREALE - PALERMO - ITALY
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500 ml e • 14% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:

Colour: bright golden yellow

Bouquet: intense, complex, hints of apricot

Taste: full bodied, sweet, well balanced with a honey after taste.

SUGGESTED TEMPERATURE: 12° C.

SUGGESTED PAIRINGS: perfect with fatty cheeses, pecorini, aged Parmesan. Ideal with slightly dry cakes, particularly if they are paired with caramel or chocolate creams.

Varietal	Catarratto 50% - Grillo 50%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	South
Altitude	250 m above sea level
Soil	A sandy-loamy granulometry
Training system	Alcamese bush-trained
Density	2,000 plants per hectare
Year of planting	1970
Harvest	early October
Yield	20 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	2 years in steel
Capacity	50 cl.

