



DEI PRINCIPI DI SPADAFORA

Don Pietro bianco

TERRE SICILIANE

INDICAZIONE GEOGRAFICA PROTETTA

WHITE WINES MADE FROM GRILLO AND 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 • 13,5% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:

Colour: straw yellow with evident green highlights.

Bouquet: harmonious, fruity.

Taste: rich, savory.

RECOMMENDED TEMPERATURE: 13° C.

SUGGESTED PAIRINGS: Seafood dishes, sushi, white meats, soft cheeses.

Varietal	Grillo 53%, Catarratto 47%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North-East
Altitude	300 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	1998
Harvest	August-September
Yield	50 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 3 months in concrete vats and 3 months in bottles

Capacity 75 cl.

