



DEI PRINCIPI DI SPADAFORA

Grillo

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

WHITE WINE MADE FROM GRILLO 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% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:
Colour: straw yellow with evident green highlights.
Bouquet: fruity, aromatic.
Taste: rich, savory.

RECOMMENDED TEMPERATURE: 13° C.

SUGGESTED PAIRINGS: Fish and white meats. Recommended with semi-cured cheeses.

Varietal	Grillo 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	West
Altitude	350 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	1996
Harvest	Mid-September
Yield	45 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	12 months in vats and 4 months in bottles
Capacity	75 cl.

