



DEI PRINCIPI DI SPADAFORA

Schietto Nero d'Avola

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

RED 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 • 14% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:

Colour: ruby red.

Bouquet: wild berries, enveloping and penetrating, aromatic persistence.

Taste: soft tannins.

RECOMMENDED TEMPERATURE: 16° - 18° C.

SUGGESTED PAIRINGS: Roasts and non-spicy cheese.

Varietal	Nero d'Avola 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	South
Altitude	220 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	2000
Harvest	September
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 10 days of temperature controlled maceration.

Ageing	1 year in large oak casks for 50%, the rest in stainless steel
Capacity	75 cl. - 150 cl.

