



DEI PRINCIPI DI SPADAFORA

# Schietto Cabernet Sauvignon

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

RED WINE MADE FROM CABERNET SAUVIGNON GRAPES,  
FERMENTED IN BARREL

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: purple-red.

Bouquet: intense, fruity and distinct.

Taste: full, round. Soft and well presented tannins.

RECOMMENDED TEMPERATURE: 18° C.

SUGGESTED PAIRINGS: Roast meat and cheese.

Varietal	Cabernet Sauvignon 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North-West
Altitude	300 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	1990
Harvest	Mid-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 20 days of temperature controlled maceration.

Ageing	1 year in barrel and 18 months in bottles
Capacity	75 cl. - 150 cl.

