



DEI PRINCIPI DI SPADAFORA

Enrica Spadafora 2012

First and only harvest August 9. Thinning of July 11. Refining in steel tanks.

On the white lees from October to June. Refermentation in bottles in October 2012. Alcohol/vol 12.78%, acidity 6.70 and ph 3. Current disgorging in Novemer 2017, 72 months on the yeast.

Yellow tending to a



yellow-green and to wild flowers of winter. Scent of lemongrass macerated in the oil. Taste of cedar. Sensations of fulfillment after a long wait. Innovative. Bubbles to toast at every opportunity, that are named with my daughter's name. Recommended service temperature 10°C. To drink until the bubbles last.

wine lovers
wine growers