



DEI PRINCIPI DI SPADAFORA

Siriki  
bianco  
bio  
2015



First harvest August 25, thinning of July 15. Pied de cuve. Second harvest on August 28, thinning of July 15.

Third harvest August 31, thinning of July 15. Fermentation with skins in stainless steel vats until September 20. Fermentation temperature 10°C. Manual pumpover with skins lowering. Blending in steel tanks. Malolactic fermentation in steel tanks. On the lees for 12 months, at 8°C. Alc/vol 13%, acidity 5.50 and pH 3.26. Strong color, tending to copper. Scents of orange and pistachio. Taste of smoked fish, hints of apricot. Sapid. Label telling a story. To drink always.

wine lovers  
wine growers