



DEI PRINCIPI DI SPADAFORA

Siriki
rosso
bio

2015



First harvest September 11, thinning of July 28.

Pied de cuve.

Second harvest September 14, thinning of July 28.

Third harvest September 17, thinning of July 28.

Fermentation in cement tanks. Malolactic fermentation. Refining in steel tanks. Wine without added sulfites. Alcohol/vol 14.11%, acidity 5.28 and ph 3.34. Red purple dress. Notes of leather. Sensations of cleanliness, scent of violet. Wine that reminds of a ripe grape.

Family's label.

Recommended service temperature 18°C.

To drink for the next 15 years.

wine lovers
wine growers