

# Schietto Nero d'Avola Bio

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

RED WINE MADE FROM NERO D'AVOLA GRAPES

PRODUCT ORIGINALLY BOTTLED BY  
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA  
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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.
Bottles	We use bottles with light glass, within 500g

