

Enrica Spadafora

TERRE SICILIANE
INDICAZIONE GEOGRAFICA PROTETTA

VINO SPUMANTE DI QUALITÀ
BRUT NATURE METODO CLASSICO

PRODUCT ORIGINALLY BOTTLED BY
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA
DISTRICT OF VIRZI - MONREALE - PALERMO - ITALY
www.spadafora.com
info@spadafora.com

750 ml e • 12,5% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:

Color: Luminous yellow, abundance of fine and persistent bubbles.

Bouquet: fresh and sweet as fruit. Pierced by a mineral streak, nuts and bread essence.

Taste: extreme freshness. Beautiful acid trail supported by a superb structure.

RECOMMENDED TEMPERATURE: 10° C.

SUGGESTED PAIRINGS: excellent as an aperitif sparkling wine, exceptional with raw food, fish, baked fish and shellfish .

Varietal	Grillo 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North-West
Altitude	400 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	2000
Harvest	August
Yield	35 hl/hectare

Vinification and ageing

Temperature-controlled fermentation in stainless vats is carried out for 12 months prior to tirage, which prompts slow fermentation in bottle; a requirement of classic method. The bottles are kept in racks for 72 months to acquire that unmistakable bouquet.

Capacity	75 cl.
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