

Sole dei Padri

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

RED WINE MADE FROM SYRAH GRAPES, ORIGINATING FROM ONLY ONE VINEYARD AND FERMENTED IN BARREL

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 h • 15% Vol

PRODUCT OF ITALY

CHARACTERISTICS AND TASTING NOTES:

Colour: deep purple-red.

Bouquet: enveloping with notes of berries.

Taste: rich and incisive. Firm and well-balanced tannins.

RECOMMENDED TEMPERATURE: 18° C.

SUGGESTED PAIRINGS: Roasts, game and mild cheese.

Varietal	Syrah 100%
Origin	Contrada Virzi, Monreale, Palermo Map Sheet 142
Exposure	North
Altitude	450 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot espalier
Density	5,000 plants per hectare
Year of planting	1996
Harvest	End of August
Yield	30 hl/hectare more or less

Vinification and ageing

Spontaneous fermentation on a pied de cuve of our grapes, without sulfur dioxide, in cement vats. Up to 20 days of temperature controlled maceration.

Ageing	1 year in barrel, then 24 months in bottle
Capacity	75 cl. - 150 cl. - 300 cl.

