dei PRINCIPI DI
SPADAFORA
VIGNAIOLI IN SICILIA

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 VIRZì - MONREALE - PALERMO - ITALY
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750 ml ℮ • 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 Virzì, 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 30 months to acquire that unmistakable bouquet.

Capacity	75 cl.