



DEI PRINCIPI DI SPADAFORA

SCHIETTO NERO D'AVOLA

2013

First harvest August 29, thinning of July 15. Vintage as it should be. Pied de cuve.

Second harvest August 31.

Fermentation in cement tanks. Malolactic fermentation.

Ageing in steel and big barrel. Alc/vol 14.07%, acidity 6.39 and ph 3.40. Red color, as a Nero d'Avola should be.



Scents of juniper and red carnation. Taste of dark chocolate and curry. Feelings of blueberries, calls for another glass. Elegant wine, reminds a Pinot Noir.

The vineyard well showed on the label. Suggested serving temperature 16 - 18 °C. To drink for the next 15 years, to appreciate it freshness.

wine lovers
wine growers