



DEI PRINCIPI DI SPADAFORA

Schietto Nero d'Avola

SICILIA

INDICAZIONE GEOGRAFICA PROTETTA

RED WINE MADE FROM NERO D'AVOLA GRAPES

PRODUCT ORIGINALLY BOTTLED BY
AZIENDA AGRICOLA SPADAFORA DEI PRINCIPI DI SPADAFORA
DISTRICT OF VIRZI - MONREALE - PALERMO - ITALY
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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.

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| 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.

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| Ageing | 1 year in large oak casks for 50%, the rest in stainless steel |
| Capacity | 75 cl. - 150 cl. |

