



DEI PRINCIPI DI SPADAFORA

Schietto Nero d'Avola

SICILY
PROTECTED GEOGRAPHICAL INDICATION

RED WINE MADE FROM NERO D'AVOLA GRAPES,
ORIGINATING FROM ONE VINEYARD,
FERMENTED IN BARRIQUE

ESTATE BOTTLED BY
AZIENDA AGRICOLA SPADAFORA
DEI PRINCIPI DI SPADAFORA
CONTRADA VIRZI - MONREALE - PALERMO - ITALY
www.spadafora.com
info@spadafora.com

750 ml e • 14,5% Vol

PRODUCT OF ITALY
CONTAINS SULFITES

PHYSICAL CHARACTERISTICS AND NOTES:
Colour: ruby red. Bouquet: wild berries, enveloping and penetrating,
aromatic persistence. Taste: soft tannins.

RECOMMENDED TEMPERATURE: 16° - 18° C.

SERVING SUGGESTIONS: Roasts and non-spicy cheese.

TECHNICAL DATA

Varietal	Nero d'Avola 100%
Origin	Contrada Virzi, Monreale, Palermo
Exposure	South
Altitude	220 m above sea level
Soil	Sandy-clay
Training system	Simple Guyot
Density	5,000 plants per hectare
Year of planting	2000
Harvest	September
Yield	40 hl/hectare
Winemaking process	Maceration for up to 18 days, temperature between 20° and 25° C.
Ageing	1 year in large barrels.
Capacity	75 cl., 150 cl.

