



DEI PRINCIPI DI SPADAFORA

Sole dei Padri

SICILY

PROTECTED GEOGRAPHICAL INDICATION

RED WINE MADE FROM SYRAH GRAPES,
ORIGINATING FROM ONE VINEYARD,
FERMENTED IN BARRIQUE

ESTATE BOTTLED BY
AZIENDA AGRICOLA SPADAFORA
DEI PRINCIPI DI SPADAFORA
CONTRADA VIRZI - MONREALE - PALERMO - ITALY
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750 ml e • 14,5% Vol

PRODUCT OF ITALY
CONTAINS SULFITES

PHYSICAL CHARACTERISTICS AND NOTES:

Colour: deep purple-red. Bouquet: enveloping with notes of berries.
Taste: rich and incisive. Firm and well-balanced tannins.

RECOMMENDED TEMPERATURE: 18° C.

SERVING SUGGESTIONS: Roasts, game and mild cheese.

TECHNICAL DATA

Varietal	Syrah 100%
Origin	Contrada Virzi, Monreale, Palermo
Exposure	North
Altitude	450 m above sea level
Soil	Sandy-clay
Training system	Spurred cordon
Density	5,000 plants per hectare
Year of planting	1996
Harvest	End of August
Yield	30 hl/hectare
Winemaking process	Maceration for 20 days, fermentation temperature between 24° and 28° C., with racking 3 times a day.
Ageing	1 year in oak barrels and 24 months in bottles.
Capacity	75 cl., 150 cl., 300 cl.

