

# SPADAFORA

CANTINE DONNICI 1915

WINEMAKER IN CALABRIA



## MONAMOUR

Classification: Sparkling Wine;  
Typology: rosè wine;  
Bottles Produced: 25.000;  
Production Area: Calabria Region, especially hilly zones;  
Altitude of Vineyard: 400 - 500 m. above sea level;  
Grape Variety: black Pinot and Chardonnay;  
Training System: traditional sapling;  
Harvesting Period: from middle to end of September;  
Vinification System: soft pressing without skin maceration;  
Alcoholic Fermentation: in steel at controlled temperature;  
Refining Methods: in steel for about six months;  
Alcohol: 11,5 % vol.;

### Organoleptic Features:

Colour: rosé, tending to delicate ruby with purple reflection;  
Scent: quite intense with delicate strawberry notes on a setting of red flowers;  
Taste: fresh, it is a pleasant wine, middle dry and vivid;  
Gastronomic Coupling: excellent aperitif, particularly suggested with fish appetizers and shellfish.  
Serving Temperature: 08-10°C.

### CANTINE SPADAFORA srl

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