

SPADAFORA

CANTINE DONNICI 1915

WINEMAKER IN CALABRIA



MONAMOUR

Classification: Sparkling Wine;

Typology: white wine;

Bottles Produced: 35.000;

Production Area: Calabria Region, especially hilly zones;

Altitude of Vineyard: 400 - 500 m. above sea level;

Grape Variety: white 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: deep yellow with golden reflection;

Scent: intense floral bouquet with pineapple and green apple smell on a daisy setting;

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

Z.I. Piano Lago, 18 - 87050 Mangone (Cs) | Italia

Dep. in Donnici Inf. (Cs) | Tel. (0984)969080 | Fax (0984)980618

website: www.cantinespadafora.it | mail: info@cantinespadafora.it

