



WINERY	Spadafora
WINE	Nero d'Avola Terre Siciliane IGP 'Alhambra'
REGION	Sicilia
VARIETAL	100% Nero d'Avola
LOCATION OF VINEYARDS	Contrada Virzi, Monreale, Palermo
ORIENTATION	South
ALTITUDE	220 meters above sea level
TYPE OF PLANTING	Organic
SOIL	Sandy-clay
TYPE OF CULTIVATION	Simple Guyot espalier
VINIFICATION	Harvest is done manually in September. Maceration for up to 8 days at controlled temperatures btw 20 and 25C
AGING	12 months in cement vats and 4 months in bottle
ALCOHOL CONTENT	13%
TOTAL PRODUCTION	25,000 bottles
OENOLOGIST	Francesco Spadafora
NOTES	Alhambra is the entry-level range of wines from Spadafora: young wines, expressive of their varietals, with a sense of place and well-priced. Alhambra takes its name from the famous Alhambra palace near Granada (Spain) which is where a branch of the Spadafora family is believed to have originated (this Spanish influence is due to the Spanish domination over Sicily which lasted almost five centuries).

TASTING NOTES

Spadafora's Alhambra Rosso is 100% Nero d'Avola farmed organically in the family's estate in Virzi, a town in northwestern Sicily between Palermo and Marsala. Ruby red in color with a captivating bouquet of berry fruits, plump red cherry and strawberry. There's an easy, juicy richness to the texture and a salty aniseed spice in the end with soft tannins on the finish. Pairs well with grilled fish, roasted meats, cured sausages, eggplant *caponata* and medium-aged cheese.

ABOUT THE WINERY

The heart of the estate is a small cluster of houses in Virzi' (near Alcamo), rescued from decay and the devastation of the 1968 earthquake by founder Don Pietro dei Principi di Spadafora, who also renovated olive groves and vineyards, where he introduced the major international varieties. His work is being continued and finished off by his son Francesco, who in 1993 started vinifying on site. Today the property comprises 95 hectares of vineyards and 20 hectares of olive trees. All the grapes are grown organically on the estate and harvested by hand in order to arrive at the winery within fifteen minutes of cutting, in order to be processed immediately. Francesco follows every stage of production with keen enthusiasm and the results show in his lively wines.

www.spadafora.com