

VILLA SPINOSA



Dedicated to our ancestors, the Guglielmi, who first cultivated the vine in Jago in the 19th century: it is a return to origins. Produced only in the best vintages, it is a hymn to the Amarone tradition. Aged in wood for eight years, in the cool darkness of the cellar, it is a wine for great tasting experiences.

Food pairing

It can be drunk on its own or paired with semi-mature cheese, local if possible, or with nuts such as walnuts, almonds and hazelnuts, pumpkin seeds or dates. Also with partridge, pigeon, pheasant and woodcock, the royalty of wild fowl.

Service

Serve at 18 °C in large bowled glasses.

Shelf life

15-20 years.

Number of bottles

3,199

“GUGLIELMI DI JAGO” - 10 YEARS AMARONE DELLA VALPOLICELLA CLASSICO DOC 2007

Varieties

Principally a blend of Corvina Veronese, Corvinone and small percentage of Rondinella.

Geographic location

Estate's vineyards in Jago (Negrar in Valpolicella), hilly area in Valpolicella Classica close to Colle Masua.

Characteristics of the vineyard

Altitude: between 240 and 252 m above sea level.

Exposure: east.

Type of soil: soils originating from marine sediment, calcareous, not very deep and of average fertility.

Planting system: Guyot, from 3,300 to 4,000 vines per hectare.

Yield: 80-100 quintals of grapes per hectare, by selecting only the best bunches.

Harvest

Manual harvest, from middle September to the beginning of October; the grapes are carefully selected and placed in small baskets for drying.

Drying

3-4 months during which the grapes lose about 30% of their original weight.

Vinification

The berries are gently destemmed and crushed.

Fermentation: in steel tanks.

Fermentation temperature: 10-18 °C.

Length of maceration: 4 weeks, with daily remontage.

Malolactic fermentation: spring.

Ageing

in steel tanks: until April.

in wood: 12 months in 500 litre French oak tonneaux and 7 years in 2000-2500 litre Slavonian oak casks.

in bottle: 12 months.

Wine characteristics

Colour: garnet red.

Aroma: scents of jam, spices, cherries, morena cherries, dried fruit and notes of tobacco and cacao.

Taste: spicy and balsamic taste. Rich and elegant. Intense with a long lasting and well balanced flavor.

Alcohol content

16.5% Vol.