

VILLA SPINOSA



“JAGO”

VALPOLICELLA RIPASSO CLASSICO SUPERIORE DOC 2018

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: 90 quintals of grapes per hectare.

Harvest

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

Vinification

The berries are gently destemmed and crushed.

Fermentation: in steel tanks.

Fermentation temperature: 16-22 °C.

Length of maceration: 12 to 14 days, with daily remontage and 1 or 2 delestages.

Malolactic fermentation: autumn

Ripasso: traditional technique which involves maceration-refermentation on the grape skins and solid matter left over from the fermentation of Recioto-Amarone.

Ageing

in steel tanks: until April.

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

in bottle: 6 months.

Wine characteristics

Colour: deep ruby red with light garnet.

Aroma: predominant berries, with scents of sour cherry and cherry, light floral notes that recall hibiscus flowers. Light spices complete a complex bouquet of aromas.

Taste: elegant and velvety tannins give a good structure and a long lasting flavor, though the wine is fresh and drinkable.

Alcohol content

14% Vol

Wine produced with grapes from the Jago vineyard, one of the best crus of Valpolicella, spreading over the Negrar valley. It is made with the traditional “Ripasso” technique, exclusive heritage of Valpolicella and its oenology. Rich in scents of wild red fruits and spices, it distinguishes itself for its elegance and easy-drinking quality.

Food pairing

With white and red grilled meat, roasts and fresh or semi mature cheeses.

Service

Serve at 18 °C, in medium bowled glasses.

Shelf life

4-5 years.

Number of bottles

6,366