

VILLA SPINOSA



It is the symbol of our land: an everyday wine, young, simple and fresh. It is a wine full of joy and rich in scents of sour cherry and cherry, amazingly easy to drink. To drink it is like strolling through the valleys of Valpolicella Classica, experiencing colours and scents, learning about history, culture and tradition.

Food pairing

With salami, bacon, bacon fat – classical Veronese appetizers – accompanied by polenta, with cod, marinated sardines and lake fish. With informal first and second courses, typical everyday dishes.

Service

Serve at 14-16 °C, in medium bowled glasses.

Shelf life

2-3 years.

Number of bottles

6,606

VALPOLICELLA CLASSICO DOC 2020

Varieties

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

Geographic location

Estate's vineyards in Jago and Costa del Buso (Negrar in Valpolicella) and Figari (Marano di Valpolicella), hilly areas in Valpolicella Classica.

Characteristics of the vineyard

Altitude: between 230 and 423 m above sea level.

Exposure: east, Negrar in Valpolicella, and west, Marano di Valpolicella.

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

Planting system: Guyot, from 3,300 to 4,500 vines per hectare

Yield: 90 quintals of grapes per hectare.

Harvest

Manual harvest, from middle of October, the grapes are carefully selected and placed in baskets.

Vinification

The berries are gently destemmed and crushed.

Fermentation: in steel tanks.

Fermentation temperature: 16-22 °C.

Length of maceration: 8 to 11 days, with daily remontage and 1 or 2 delestages.

Malolactic fermentation: autumn.

Ageing

in steel tanks: until March.

in bottle: 3 months.

Wine characteristics

Colour: ruby red.

Aroma: rich and very fine, with scents of cherry, red bilberry and blackberry.

Taste: lively fresh with light tannins, light bodied and drinkable, long and elegant lasting flavor.

Alcohol content

12.5% Vol