

VILLA SPINOSA



Guglielmi di Jago 20 years is the top of our project to enhance the Valpolicella heritage: the Amarone. Resulting from an extraordinary vintage in the Valpolicella, this wine ages 18 years in wood. The long aging dresses it up with silk and complex aromas. It infuses harmony and invites you to enjoy great emotions. It is dedicated to our ancestors, the Guglielmi, who started to plant vines in the nineteenth century in Jago: it is the return to the origins.

Food pairing

To drink this wine is an experience, an emotion for heart and mind. A great meditation wine, intriguing with dark chocolate. It can be matched with red meat, game, backyard meat, semi soft cheese.

Service

Serve at 18 °C in large bowled glasses.

Shelf life

15-20 years.

Number of bottles

1,306

“GUGLIELMI DI JAGO” - 20 YEARS AMARONE DELLA VALPOLICELLA CLASSICO DOC 1998

Varieties

Corvina Veronese, Corvinone, Rondinella and Molinara.

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: Pergola Veronese from 1,800 to 2,000 vines per hectare and 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: 4-6 weeks, with daily remontage.

Malolactic fermentation: spring.

Ageing

in steel tanks: until April.

in wood: 12 months in 500 litre French oak tonneaux and 17 years in 1200-2000-2500 litre Slavonian oak casks.

in bottle: 12 months.

Wine characteristics

Colour: garnet red.

Aroma: fine nose with evolved notes. Very rich cherry scents overlapping a thick background of chocolate and coffee. A breeze of aromatic herbs and light hints of cloves, pepper and ginger.

Taste: deep and concentrated taste for great experiences. Smooth, soft and still very present tannins, to which time has granted a fascinating evolution, along with a lively acidity give a well- balanced progression of power, full mouth feel and vitality.

Alcohol content

15.5% Vol.