

VILLA SPINOSA



The Amarone "Albasini" is the most representative wine of our winery. It is our idea of Amarone: a wine that stands out for its traditional and austere style. Fineness and elegance are its strength and its identity.

Since the vintage 2010, we have dedicated it to our ancestors, the Albasini, who built the cottage of Figari and began to cultivate the surrounding fields, now planted with vines.

Figari is today one of the three cru vineyards of our winery and a natural terrace on the Valpolicella Classica, overlooking the valley of Marano di Valpolicella.

Food pairing

With roasts and game. It is also a dialogue or meditation wine and it may be enjoyed on its own after the meal.

Service

Serve at 18°C in large bowled glasses.

Shelf life

15-20 years.

Number of bottles

3,200

"ALBASINI"

AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2011

Varieties

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

Geographic location

Estate's vineyards in Figari (Marano di Valpolicella), hilly area in Valpolicella Classica close to Colle Masua.

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 4,000 to 4,500 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 4 years in 2000-2500 litre Slavonian oak casks.

in bottle: 12 months.

Wine characteristics

Colour: garnet red.

Aroma: scents of blackberry, bilberry and black currant with notes of vanilla, tobacco, chocolate, caramel and spices such as cinnamon and nutmeg.

Taste: soft tannins makes the wine harmonic, good structure and elegance well balanced with the alcohol content.

Alcohol content

16% Vol