

# VILLA SPINOSA



## AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2015

### 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:* 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 12 months in 2000-2500 litre Slavonian oak casks.

*in bottle:* 12 months.

### Wine characteristics

*Colour:* ruby red with light garnet.

*Aroma:* scents of preserved sour cherry, cherry, fig and balsamic notes of aromatic herbs with sweet spices.

*Taste:* full bodied, smooth tannins, good acidity.

### Alcohol content

16.5% Vol

*It is our youngest Amarone, a perfect combination between tradition and present, between easy-drinking quality and intensity, able to face longer aged Amarone wines in terms of taste and peculiarity. The big deal of this wine is the origin from a land historically devoted to great wine production as the Valpolicella Classica is. Lively as its red colour, it's an important wine, elegant and modern, food friendly.*

### Food pairing

*With roasts, grilled meat, mature cheeses (except blue cheeses) and nuts.*

### Service

*Serve at 18 °C in large bowled glasses.*

### Shelf life

*15 years.*

### Number of bottles

*2,000*