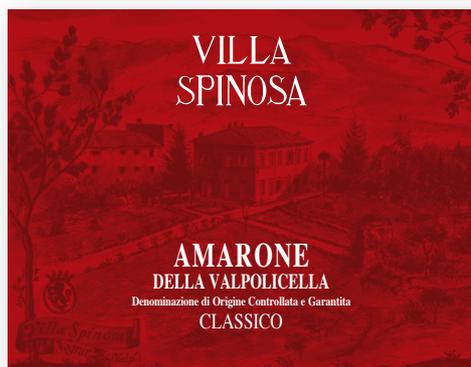


VILLA SPINOSA



AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2016

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

6,087