

# VILLA SPINOSA



## “FIGARI” VALPOLICELLA CLASSICO SUPERIORE DOC 2016

### 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 275 m above sea level.

*Exposure:* west.

*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.

### Harvest

Manual harvest, from the beginning to middle October; the grapes are carefully selected and placed in small baskets.

### Vinification

The berries are gently destemmed and crushed.

*Fermentation:* in steel tanks.

*Fermentation temperature:* 16-22 °C.

*Length of maceration:* 12 to 14 days, with daily remontage and 1 or 2 delestages.

*Malolactic fermentation:* autumn.

### Ageing

*in steel tanks:* until April.

*in wood:* 12 months in 500 litre French oak tonneaux.

*in bottle:* 6 months.

### Wine characteristics

*Colour:* ruby red with light garnet.

*Aroma:* predominant aroma of berries, especially blackberries and currants, perfectly blended with scents of vanilla and spicy notes of pepper and cinnamon.

*Taste:* mature and soft tannins make the wine well balanced with a good acidity. Good structure and long lasting flavor.

### Alcohol content

13.5% Vol

*Wine produced with grapes from Figari, a natural terrace above the Valpolicella Classica area, overlooking the valley of Marano di Valpolicella.*

*It is our Valpolicella Classico Superiore, elegant, fragrant and balanced. More complex than Classico but equally fresh, lively and drinkable.*

### Food pairing

*With all first courses and soups, with white meat second courses, roast fish and soft cheeses.*

### Service

*Serve at 16 - 18 °C, in medium bowled glasses.*

### Shelf life

*4-5 years.*

### Number of bottles

*7,900*