

VILLA SPINOSA



“FIGARI” VALPOLICELLA CLASSICO SUPERIORE DOC 2017

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

6,541