

# VILLA SPINOSA



## “FRANCESCA FINATO SPINOSA” RECIOTO DELLA VALPOLICELLA CLASSICO DOCG 2013

### 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 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 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:* 3-4 weeks, with daily remontage; the wine, still containing a good amount of unfermented sugar, is then drained.

*Malolactic fermentation:* spring.

### Ageing

*in steel tanks:* until April.

*in wood:* 12 months in 500 litre French oak tonneaux and 2 years in 2000 litre Slavonian oak casks.

*in bottle:* 12 months.

### Wine characteristics

*Colour:* garnet red.

*Aroma:* scents of morena cherry, vanilla and jam.

*Taste:* full and persistent, moderately sweet, velvety, well balanced and elegant.

### Alcohol content

15% Vol.

*This is Recioto made like in the old days, when Recioto meant Valpolicella. It is moderately sweet, elegant and balanced, with scents of morena cherry and spices. This is wine for the heart, it puts us in a good mood, makes us feel younger and tastes like celebration. It is a wine that combines sweetness and character: virtuous qualities that my Grandmother, to whom this wine is dedicated, used to say men should possess too.*

### Food pairing

*Surprising with cheese, it pairs well with traditional pandoro and panettone, as well as flan tarts and dry cakes.*

### Service

*Serve at 14-16 °C in medium bowled glasses.*

### Shelf life

*15-20 years.*

### Number of bottles (0,500 Litre)

*1,800*