

VILLA SPINOSA

"Figari" Valpolicella Classico Superiore DOC

Superiore, elegant, fragrant, austere yet engaging; more substantial than the Classico but with the same characteristics of freshness, liveliness.

This wine is made using grapes from the Figari vineyard, a natural balcony overlooking the Valpolicella Classica area, overlooking the Marano di Valpolicella valley. Valpolicella Classico Superiore, elegant, fragrant, and harmonious; more substantial than the Valpolicella Classico but with the same characteristics of freshness, liveliness, and above all, drink-ability.

GRAPES: Almost entirely Corvina Veronese and Corvinone, with a small percentage of Rondinella.

Geographic Location: Proprietary vineyards located in Marano di Valpolicella, in the Figari area, a hilly area of Valpolicella Classica, close to the Masua hill.

Vineyard Characteristics: Altitude: Between 230 and 275 meters above sea level.

Soil Type: Calcareous, shallow, and moderately fertile soils, originating from marine deposits.

Training System: Guyot, 4,000 to 4,500 vines per hectare.

Yield: 80-100 quintals of grapes per hectare.

Harvest: From early to mid-October, the grapes are hand-picked and carefully selected and placed in crates.

Vinification: Destemming and soft pressing of the grapes.

Fermentation: In stainless steel at a temperature of 16-22 Celsius for 12-14 days, with daily pumping over and 1 or 2 delestages. Malolactic fermentation: in autumn.

Agging In steel: until January. In wood: 12 months in 500-liter French oak tonneaux and 6 months in bottle.

TASTING NOTES: Color: Ruby red with light garnet highlights.

Nose: Predominant aromas of berries, particularly blackberry and blackcurrant, blend in perfect harmony with hints of vanilla and spicy notes reminiscent of pepper and cinnamon. Ripe, soft tannins balance a good acidity, creating excellent balance. Good structure and persistence.

Alcohol content: 13.5%

Food pairings: With first courses and soups, with white meats, roasted fish, and soft cheeses.

Serve at 16-18°C in medium-sized Burgundy glasses.

Bottle shelf life: 4-5 years.

