Villa Spinosa Amarone della Valpolicella Classico ''Guglielmi di Jago 10 Jahre'' 2015 DOCG



This Amarone is a tribute to the ancestors of the Guglielmi family, who were the first to grow wine in the Jago area as early as the 19th century. It stands for a return to the roots and is vinified only in the best vintages. The grapes come from the hilly sites of Negrar in the Valpolicella Classica at 240-252 metres altitude, with an easterly aspect and calcareous soils of marine origin. Almost exclusively Corvina Veronese and Corvinone, complemented by a small share of Rondinella, form the basis of this wine. After careful hand harvesting, only the best grapes are selected and dried for three to four months, losing around 30% of their weight. Fermentation takes place temperature-controlled in steel, followed by an exceptionally long maturation phase: first in French tonneaux, then for many years in large casks of Slavonian oak. In the glass the wine shows a deep garnet red. The bouquet is intense and complex with notes of cherry and black cherry jam, spices, tobacco and cocoa. On the palate it impresses with spice, balsamic freshness, elegant structure and a long, harmonious finish.

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MwSt.%	8.1
Basiseinheit	Villa Spinosa
EAN-Code	
Smallest sales unit	Bottle
Alcohol content	16%

Content	0.75 L
Country of origin	Italy
Region	Veneto
Grape varieties	Corvinone, Rondinella, Corvina
Quality features	Vignaioli Indipendenti - own production