VILLA SPINOSA



OCTOBER 2019

HARVEST IN THE VALPOLICELLA

Much turmoil in the vineyard and in the cellar about the new harvest, started in the second half of September, quite late if compared to the last ones. Spring was cold, it rained a lot in May and then the summer was very hot, thus slowing down the vegetative cycle.

The careful work on the vines and the thermal excursions of the last days let us expect a high quality level of the grapes. We are optimistic in predicting a great vintage, with age-worthy the dream of every winemaker!

Enrico Cascella Spinosa

RATINGS AND AWARDS

INTERNATIONAL WINE MAGAZINES AND GUIDES

We have just started the harvest season its appreciation for our wines after the exwith an excellent "collection" of prizes.

wine taster for the American magazine Robert Parker's Wine Advocate, rated

"Guglielmi di Jago - 20 years "Amarone della Valpolicella Classico Doc 1998 **94 points**, "Guglielmi di Jago - 10 years" 2007 93 points and "Albasini" Amar-

German speaking countries, reconfirmed Wine" by Slow Wine 2020.

cellent reviews reserved to our Amarone, The journalist Monica Larner, the Italian by rating both "Figari" Valpolicella Classico Superiore Doc 2016 and "Jago" Valpolicella Ripasso Classic Superior Doc 2016 93

> points in the "Valpolicella Trophy 2019" panel tasting. Another important award comes from the Guida ai vini d'Italia Vitae 2020 by AIS: "Guglielmi di Jago - 10

one della Valpolicella Classico Docg 2011 years" Amarone della Valpolicella Classico **91 points**. "Going back this far in time is a Doc 2007 was awarded the highest score fascinating history lesson" Larner wrote in of "Quattro Viti" by the Italian Association of Sommelier. Amarone della Valpolicella Falstaff, the magazine distributed in the Classico Docq 2015 was awarded "Great

SAVE THE DATE

Buy Veneto

International Workshop Of Tourism in Veneto Congress Centre Hotel NH Laguna Palace, Mestre October 7, 2019

Slow Wine 2020

Presentation of the guide Montecatini Terme October 12, 2019



Vitae 2020

Presentation of the guide "Nuvola" Fuksas, Roma October 26, 2019



VILLA SPINOSA ENTERS FIVI

It's a big new step to have joined FIVI, the Italian Federation of Independent Winegrowers. We made this choice as we share the principles and ideas of the FIVI wine producers. Our winery, producing only the red wines of the Valpolicella appellation and following ethical and qualitative criteria, needs to share experiences and researches with people of the same values.



Living and working a territory, by preserving its peculiarities together with people who commit themselves every day to respect the environment and the wine, represents the ideal sustainable development of our wine supply chain from vineyard to marketing, for us as well as for FIVI. The next vintages to be bottled will have the FIVI seal on the label.

WINE TOURISM

VILLA SPINOSA AWARDED AT THE "BEST OF WINE TOURISM" COMPETITION

The international competition "Best of Wine Tourism", at its 3rd edition, select the best wine companies that distinguish themselves for the quality and commitment of their tourist services.

Villa Spinosa was awarded one of the most coveted categories to us, that is "Architecture and Landscapes", "for having turned the nineteenth-century manor house, enhanced by the romantic Italian style garden, into a place for sharing, by welcoming visitors from all over the world without neglecting the link with the local community".

It is a prestigious award for the Valpolicella, for our community and for the Villa Spinosa's team, working in the vineyard as well as in the cellar to preserve the architecture in the village of Jago where Villa Spinosa is located.











