

VILLA SPINOSA *news*



APRIL 2018

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CLOSER TO OUR WORLD

"Villa Spinosa News" has been born, a monthly newsletter to tell our customers, journalists, and friends the latest news from "The world of Villa Spinosa". Simple and quick news to celebrate the leaders of Villa Spinosa: the wine and the Valpolicella, to be enjoyed among tastings, farmhouse holidays, and wine experiences. We will tell you about the events where we play a role around the world and in our winery, the people and the cultural moments in which we believe.

Enrico Cascella Spinosa

IN SHORT

ENOTECA IN TINAIÀ

With the coming of spring, our **Wine Shop** in **Jago** reopens. This is a meeting point for **guided tours, tastings** and gatherings, with the chance to buy the whole family of the Villa Spinosa's wines.

Opening hours:

Monday-Friday 9:00/12:00 - 15:00/18:00

Saturday 10:00/16:00



ON LAKE GARDA

On **May 19th, 20th, 21st**, in **Garda**, we will attend the wine & food event "**Street Wine Garda - Wine Festival**", arranged by **Hos-taria Verona**. This is a way to let tourists taste the Valpolicella wines matched with Veronese food. Another stage of our tour on the lake, after the success Villa Spinosa experienced as partner of "**Panem**", the new Gourmet Shop opened in **Riva del Garda** at the beginning of April.

EVENTS

IT'S TIME FOR VINITALY

We are going to attend Vinitaly even this year. You will find us in the Valpolicella Cru area, at **Hall 4 (Veneto), Stand C3**. We present the new vintages of our wines from the Valpolicella. Labels and packaging are new too. As usual, the Amarone is the main guest star with the debut of the **Guglielmi di Jago Amarone della Valpolicella Classico vintage 1998** proposed after **20 years from the harvest**. It is joined by the "**Albasini**" **Amarone della Valpolicella Classico 2010**, awarded Tre Bicchieri Gambero Rosso 2018 and by the **Amarone della Valpolicella Classico 2014** which attracted a lot of interest at the last edition of "Anteprima Am-

arone". We also introduce the new vintages of **Jago Valpolicella Ripasso Classico Superiore 2013**, awarded best Ripasso by the magazine Falstaff, and **Figari Valpolicella Classico Superiore 2015**, wearing a new label. There are still the **Valpolicella Classico 2016**, the symbol of our land, and the **Francesca Finato Spinosa Recioto della Valpolicella Classico 2013**, historical ambassador of our region, to complete the family. Let's meet in Verona to enjoy a moment together with our wines, strongly inspired by the tradition and bond to the territory.

All wines on <http://vini.villaspinosa.it/>

GUGLIELMI DI JAGO IS 20 YEARS OLD

"Guglielmi di Jago - 20 years" Amarone della Valpolicella Classico, vintage 1998 debuts. A limited production of 1.309 bottles joining the other two Amarone 1998 proposed "10 years" and "15 years" after the harvest. This wine was born from an idea of Professor Roberto Ferrarini, a friend and a master, who taught the importance of enhancing the traditional peculiarities of Amarone with a long aging. This plan was a dream, a challenge: he had imagined it, we have patiently waited for it and bottled it, after 20 years, with the oenologists he had trained at the university in San Floriano. It is our greatest emotion to have kept his dream to be shared today.



EUROPEAN ADVENTURES

AN AMARONE FOR "TRE BICCHIERI"

On **7 May 7th**, in **Zurigo**, a window on the Alps and good taste, **Gambero Rosso** is going to present the wines awarded Tre Bicchieri 2018 in the **Folium** exhibition area. We will be there with "**Albasini**" **Amarone della Valpolicella Classico 2010**: this recognition has arrived after the Tre Bicchieri assigned to "Jago" Valpolicella Ripasso Classico Superiore 2011 in 2016 and to Amar-



one della Valpolicella Classico 2008 in 2017. **Albasini**, the Amarone dedicated to our ancestors who first grew grapes in Figari in the 19th century, arrives to Switzerland after having attended the **winter wine tastings arranged by Gambero in Stockholm, Copenhagen and Munich**, important occasions of introduction into countries traditionally in love with the Valpolicella and its wines. .