

# VILLA SPINOSA

PRESS NEWS

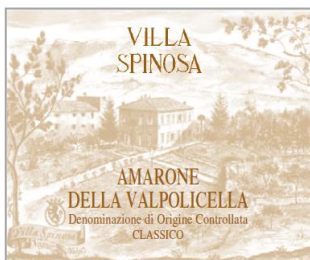
## "THREE GLASSES", VILLA SPINOSA DOUBLES

WITH THE AMARONE DELLA VALPOLICELLA CLASSICO 2008  
THE PRESTIGIOUS AWARD THE RIPASSO SUPERIORE 2011 RECEIVED LAST YEAR  
BY THE ITALIAN WINES-GAMBERO ROSSO IS CONFIRMED ONCE AGAIN

Villa Spinosa, a winery in Negrar in the Valpolicella Classica, was awarded with the highest scores by "Italian Wines 2017" of Gambero Rosso, a guide rating the best wines and producers in Italy:

**"THREE GLASSES"** for the **AMARONE DELLA VALPOLICELLA CLASSICO DOC 2008**

That is a kind of confirmation for the winery run by Enrico Cascella Spinosa that already entered the Olympus of the best Italian wines with the **Valpolicella Ripasso Classico Superiore "Jago" 2011** last year. This is to Villa Spinosa a prize to its wine style, always inspired by the tradition and bond to the territory of the Valpolicella Classica.



The **AMARONE DELLA VALPOLICELLA CLASSICO DOC 2008**, is a traditional Amarone, which makes of elegance its strength and identity. A combination of balance, roundness and intensity, the Amarone della Valpolicella Classico 2008 reveals a long history, passion, dedication and expectation; it's expression of the territory and ambassador of the Valpolicella and Villa Spinosa too.

That's the magic of Amarone, harmony which satiates the heart and mind.

As a result of a meticulous selection in the vineyards as well as in the fruit drying loft, the grapes withered for about three months, come only from the three estates's cru vineyards, located in Jago and Costa del Buso (Negrar in Valpolicella) and Figari (Marano di Valpolicella), in the hillside of the Valpolicella Classica, between 230 e 423 metres above sea level.

In the cellars of the 19<sup>th</sup> century courtyard, the wine ages in tonneaux and barrels of Slovenian oak for at least four-five years under the care of the team led by the oenologist Gian Maria Ciman with the collaboration of the wine expert Enrico Nicolis.

The long aging in wood gives aromas of blackberry, blueberry and blackcurrant with hints of vanilla, tobacco, chocolate and spices to this wine, thus showing sweet and soft tannins in the mouth, making it particularly well-balanced and long-lived (15-20 years).

If you would like to taste the Amarone 2008 from Villa Spinosa, let's meet in Rome on October 29th for the official award ceremony of all Italian "Three Glasses" 2017 or at the international events arranged by Gambero Rosso in Europe and in the United States.

The tasting is also available at the winery in Jago, Negrar, together with the other wines produced by Villa Spinosa: Valpolicella Classico DOC, Valpolicella Classico Superiore DOC "Figari", Valpolicella Ripasso Classico Superiore "Jago", Amarone della Valpolicella Classico DOCG, Amarone della Valpolicella Classico DOC "Guglielmi di Jago 10 anni" and "Guglielmi di Jago 15 anni" and Recioto della Valpolicella Classico DOCG "Francesca Finato Spinosa".

*Villa Spinosa, September 2016*