

## VILLA SPINOSA JOINS THE 2019 EDITION OF VINITALY

### AN ENGAGING VERTICAL OF AMARONE GUGLIELMI DI JAGO, AGED IN BARRELS FOR 10-15 AND 20 YEARS

AMONG THE NEWS, THE AMARONE ALBASINI, AWARDED "TRE BICCHIERI" BY GAMBERO ROSSO AND  
THE NEW VINTAGES OF THE VALPOLICELLA WINES

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In the heart of the Valpolicella Classica, in Negrar, Villa Spinosa produces only the traditional wines of the Valpolicella in the 20 hectares of land belonging to the estate: the Jago, Figari and Costa del Buso cru vineyards.

During **Vinitaly** the winery proposes the full range of its wines for tasting, with some particular selections:

- **Vertical tasting of three vintages of Amarone "Guglielmi di Jago"**

Amarone is the iconic wine of the Valpolicella. Guglielmi di Jago, produced only in the very best vintages, is aged for a long time in barrels and released into the market after 10, 15 and 20 years, from the harvest. Precious and elegant, complex in taste, it expresses the philosophy of Villa Spinosa, which enhances the uniqueness that have made this wine famous around the world, by respecting the time wine needs, without forcing it, and by adopting a traditional style of Amarone. **Here are the vintages for tasting: 2007, 2004, 1998.**

- **Tre Bicchieri**

"ALBASINI", AMARONE DELLA VALPOLICELLA CLASSICO DOCG, 2011: a recognition awarding a wine philosophy based on the elegance and the uniqueness of the Villa Spinosa wines.

- **New vintages**

- VALPOLICELLA CLASSICO 2016: a fresh wine, moderately spicy, rich in aromas;
- "FIGARI" VALPOLICELLA CLASSICO SUPERIORE 2016: from the Figari cru vineyard, in the valley of Marano di Valpolicella;
- "JAGO" VALPOLICELLA RIPASSO CLASSICO SUPERIORE 2015: from the Jago cru vineyard, one of the most historical and best vine area in the Valpolicella;
- AMARONE DELLA VALPOLICELLA CLASSICO 2015: the young Amarone, aged in tonneaux e oak casks for only two years: soft, with scents of jam;
- "FRANCESCA FINATO SPINOSA" RECIOTO DELLA VALPOLICELLA 2013: culmination of energy, colour and vibrant aromas of sour black cherries and spices.

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