

WINE & FOOD 2011 Spinosa AMARONE DELLA VALPOLICELLA CL. (ALBASINI) DOCG & Thomahawksteak Kettle Irish Beef + Pommes Frites

Dear connoisseurs of good taste,

Io bevo italiano = I drink Italian

Today I would like to present you Villa Spinosa from Veneto.

The winemaker's name is Enrico Cascella Spinosa.

Villa Spinosa, dating back to the 19th century, is located in the Valpolicella Classica area, at the foot of the Masua hill in Negrar di Valpolicella, in the ancient village of Jago.

In the cru vineyards of Jago, Figari and Costa del Buso, located on 20 hectares on the hills between 230 and 423 metres above sea level, where the grape varieties Corvina Veronese, Corvinone and Rondinella are cultivated. Only the classic wines from Valpolicella are made from these grapes,

Soil originating from marine sediments, calcareous, not very deep and averagely fertile. Method of cultivation: Guyot, from 4,000 to 4,500 vines per hectare. Yield: 80-100 quintals of grapes per hectare but only the best grapes are selected for this Amarone.

Harvest: Hand-picked, from mid-September to early October the grapes are selected and are placed in crates to dry. Drying: The grapes are left to dry for 3-4 months and lose about 30% of their weight.

Vinification: pressing and soft destemming of the grapes.

Fermentation: in stainless steel tanks. Fermentation temperature: 10-18 °C. Duration of maceration: about 4 weeks, with daily maceration. Malolactic fermentation: spring.

Maturation In steel tanks: until April. In wooden barrels: 12 months in French 500-litre oak barrels and 4 years in 20-25 hectolitre Slavic holm oak barrels.

In bottles: 12 months.

Wine characteristics

Shelf life: 15-20 years.

Number of bottles: 3,200

The Amarone is a cuvee made from grapes of about 90% Corvina Veronese and Corvinone and about 10% Rondinella.

The analytical data are:

☞ 16 % vol. alcohol ☞ 1,86 g/l sugar ☞ 5,84 g/l acidity

TASTING:

Colour: Garnet red.

Bouquet: notes of blackberries, blueberries and blackcurrants, together with vanilla, tobacco, chocolate, caramel and spicy aromas such as cinnamon and nutmeg.

Taste: sweet and soft tannins make the wine very harmonious, the alcohol content well balanced with the elegant structure. Albasini is the most wine representative of the winery. It is the interpretation of Amarone, which is characterised by its traditional and austere style. Delicacy and elegance are its strength and its identity. Since the 2010 vintage, they have dedicated this wine to their ancestors "Albasini", who built the house in Figari and cultivated the land around it that is now cultivated with vineyards. Figari is today one of the three best vineyard sites of the winery, natural balcony over the Valpolicella Classica, towards the Marano Valley. ALBASINI, AMARONE DELLA VALPOLICELLA

CLASSICO DOCG the magic of a wine that combines elegance, personality, equanimity and structure. The harmony that satisfies the heart and the mind.

GOES WITH:

Great roasts and game, but also as a wine for conversation and meditation, after dinner, it speaks for itself.

Serving suggestions: Pour into large bulbous glasses at 18 °C.

Today, the 2011 Spinosa AMARONE DELLA VALPOLICELLA CL. (ALBASINI) Thomahawksteak Kettyle Irish Beef + French Fries.

We are happy to have it in our range.

Recipes are for advanced cooks. Only special preparation steps are mentioned. Quantities are not given.

The components of the dish are:

Thomahawk steak Kettyle Irish beef and potatoes French fries.

Enjoy.

Stay healthy and happy

Salute

Ihr vinvinowein-Team aus Lehel

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#HandgemachteWeine #VillaSpinosa #Spinosa #Venetien #EnricoCascellaSpinosa #Amarone
#Thomahawksteak #KettyleIrishBeef # Weinliebe #winenat