



## SPINCRISTO

*From the Valpolicella grapes of our vineyards, located in the municipalities of Lavagno and Marcellise, comes "Spincristo", a wine that expresses our notion of Amarone, an enveloping, important and vigorous wine.*

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### GRAPE VARIETY:

*Corvina 60%, Corvinone 20%, Rondinella 20%*

### DESIGNATION:

*Amarone DOCG della Valpolicella*

### TRAINING SYSTEM:

*Double trentino arbor*

### DEFENSE METHOD:

*Organic*

### HARVEST:

*Mid-September*

### GATHERING:

*Manual*

### VINIFICATION:

*The grapes are dried in special drying lofts and processed after 120 days. The red vinification on the skins is a slow process*

### ALCOHOL CONTENT:

*15,5%*

### AGING:

*A long aging in wood for three years*

### TASTING NOTES:

*Ruby red color*

*To the nose comes the ripe fruit, sour cherry and plum; whit good structure and velvet tannins*

### PARINGS:

*Red meat, stews; aged cheese*

### TEMPERATURA DI SERVIZIO:

*16°-20°C*

*San Pietro di Lavagno - Verona - cell +39 347 9208584*

  [www.beninialessandro.it](http://www.beninialessandro.it)