

# Spinelli Wines



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*Una famiglia, la sua terra, il suo vino.*

*Profile*

Growers for generations, the Spinelli family became winemakers in the early 1970s. At first the family's patriarch, Vincenzo Spinelli, only sold the wines in bulk, but he harbored dreams of improving his product.

Twenty years later, his dreams were realized. Today, the Spinelli winery stretches across 40 hectares and over 200 hectares of contracted land in the Sangro Valley's fertile landscape in Abruzzo, Italy.

*Objective*

To provide, in an economy where good-value wines outshine the rest, the best value and best quality wines in an assortment of varietals from Pinot Grigio and Pecorino, to Sangiovese and Montepulciano d'Abruzzo.

*Support*

POS materials (table cards, shelf talkers, etc.) and price support. No sample allowance due to aggressive price point.

*Press*

Wine Enthusiast - Merlot - 85 points

Wine Enthusiast - Montepulciano d'Abruzzo - 86 points





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## PINOT GRIGIO

Region: Abruzzo

Wine: Pinot Grigio

Areas: Sangro Valley

Classification: IGT

Grape Variety: 100% Pinot Grigio

Alcohol Level: 12%

Wine Maker: Riccardo Brighigna

Winery Profile: Wingrowers for generations, the Spinelli family produces select wines, with the constant improvement of quality

Soil Composition: Clayish and calcareous

Harvest Time: Mid-September

Aging: Three months in the bottle

Food Pairings: This is a classic wine, best served with fish and light pasta dishes. Excellent with sushi

Tasting Notes: Straw yellow. Typical, fruity with flowery notes and scents of melon and lemon. Fresh, pleasant, and harmonic.

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# WINE ENTHUSIAST

NOVEMBER 2010

*Italy's Best  
Kept Secret...*



Rated “Best Buy”  
Spinelli Pinot Grigio 2009

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## PECORINO

Region: Abruzzo

Wine: Pecorino

Areas: Sangro Valley

Classification: IGT

Grape Variety: 100% Pecorino

Alcohol Level: 11.5%

Wine Maker: Riccardo Brighigna

Winery Profile: Wingrowers for generations, the Spinelli family produces select wines, with the constant improvement of quality

Soil Composition: Clayish and calcareous

Harvest Time: Mid-September

Aging: Three months in the bottle

Food Pairings: This is a classic wine, to be served with starters, as an aperitif. It is excellent served with barbecued fish

Tasting Notes: Straw yellow with golden shades. Scents of yellow fruit melt with flowery and balsamic notes. Savory with good structure and long persistence..

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## CHARDONNAY

Region: Abruzzo

Wine: Chardonnay

Areas: Sangro Valley

Classification: IGT

Grape Variety: 100% Chardonnay

Alcohol Level: 11.5%

Wine Maker: Riccardo Brighigna

Winery Profile: Winegrowers for generations, the Spinelli family produces select wines, with the constant improvement of quality

Soil Composition: Clayish and calcareous

Harvest Time: Mid-September

Aging: Three months in the bottle

Food Pairings: This is a classic wine to be served with starters, as an aperitif, and with all fish dishes

Tasting Notes: Straw yellow with brilliant greenish shades. Typical of the grape variety, with scents of tropical fruit, bananas, and delicate notes of yellow flowers. Fresh, soft and pleasant. Medium-bodied with good persistence.

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## MONTEPULCIANO D'ABRUZZO

Region: Abruzzo

Wine: Montepulciano d'Abruzzo

Areas: Sangro Valley

Classification: DOC

Grape Variety: 90% Montepulciano, 10% Sangiovese

Alcohol Level: 12.5%

Wine Maker: Riccardo Brighigna

Winery Profile: Winegrowers for generations, the Spinelli family produce select wines, with the constant improvement of quality

Soil Composition: Clayous and calcareous

Harvest Time: Mid-October

Aging: Three months in the bottle

Food Pairings: This wine pairs well with savory dishes, roasted and baked meats, and grilled swordfish

Tasting Notes: Ruby red with brilliant violet nuances. Ample scents of red fruit and fine spicy notes. Good structure, soft, balanced and with good persistence.

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## MERLOT

Region: Abruzzo

Wine: Merlot

Areas: Sangro Valley

Classification: IGT

Grape Variety: 100% Merlot

Alcohol Level: 12%

Wine Maker: Riccardo Brighigna

Winery Profile: Winegrowers for generations, the Spinelli family produces select wines, with the constant improvement of quality

Soil Composition: Clayish and calcareous

Harvest Time: Late September to early October

Aging: Three months in the bottle

Food Pairings: This wine pairs well with roasts and cheeses

Tasting Notes: Ruby red. Pleasant boysenberry scent and fine spicy notes melt with aromas of ripe fruit. Fresh, harmonic, medium-bodied with good persistence.

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## CABERNET

**Region:** Abruzzo

**Wine:** Cabernet

**Areas:** Sangro Valley

**Classification:** IGT

**Grape Variety:** 100% Cabernet Sauvignon

**Alcohol Level:** 12%

**Wine Maker:** Riccardo Brighigna

**Winery Profile:** Win growers for generations, the Spinelli family produces select wines, with the constant improvement of quality

**Soil Composition:** Clayish and calcareous

**Harvest Time:** Late September to early October

**Aging:** Three months in the bottle

**Food Pairings:** This wine is best paired with savory dishes, and roasted or baked meats

**Tasting Notes:** Ruby red. Intense scents of ripe wild berries with fine spicy notes. Harmonic, with sweet velvety tannins and good persistence.

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## SANGIOVESE

Region: Abruzzo

Wine: Sangiovese

Areas: Sangro Valley

Classification: IGT

Grape Variety: 100% Sangiovese

Alcohol Level: 12%

Wine Maker: Riccardo Brighigna

Winery Profile: Winegrowers for generations, the Spinelli family produces select wines, with the constant improvement of quality

Soil Composition: Clayish and calcareous

Harvest Time: Early October

Aging: Three months in the bottle

Food Pairings: This wine is best paired with savory dishes, roasts, and cheeses

Tasting Notes: Ruby red. Scents of ripe red fruit and fine spicy notes with notes of plum and tobacco. Good structure, soft, balanced and with good persistence.

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