

SANT'URBANO

AMARONE DELLA VALPOLICELLA CLASSICO DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 21.8 ha
Green Status: organic
Soil composition: volcanic, calcareous, clay
Training method: inclined open pergola system
Elevation: 920/1,150 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South-West
Vines age: 40 years
Harvest time: late September, mid October
First vintage: 1958
Production: 80,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina Veronese, 25% Rondinella, 5% Molinara
Fermentation
Container: stainless steel tanks
Length: 29 days
Temperature: 65-68 °F
Maceration
Technique: pumping 3 times a day
Malolactic fermentation: yes
Aging
Container: 500 l barrels
Wood: Slavonian oak
Length: 24 months + 18 months
In bottle: 12 months



TECHNICAL DATA

Alcohol: 15%
Residual sugar: 3.7 g/l
Acidity: 5.5 g/l
Dry extract: 40.9 g/l



FOOD PAIRINGS

Perfect with braised meat and game, and with mature cheeses.



TASTING NOTE

Dark ruby red with notes of dried violets, blueberries, Sichuan pepper, humus, rhubarb, rosewood, walnuts and eucalyptus.
Structured and clean, a perfect symmetry of elements.
Slowly leads to balsamic.

PRODUCER PROFILE

Estate owned by: Speri family
Winemaker: Alberto & Giuseppe Speri
Total land under vine: 60 ha
Winery production: 500,000 bts
Region: Veneto (Italy)

