

SANT'URBANO

VALPOLICELLA CLASSICO SUPERIORE DOC



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: 1983
Production: 70,000 bottles



WINEMAKING & AGING

Varietal composition: 70% Corvina Veronese, 20% Rondinella, 10% Molinara

Fermentation

Container: stainless steel tanks

Length: 10 days

Temperature: 68-75 °F

Maceration

Technique: delestage twice a day

Malolactic fermentation: yes

Aging

Container: 500 l barrels

Wood: French oak

Length: 24 months

In bottle: 9 months



TECHNICAL DATA

Alcohol: 13.5%

Residual sugar: 3.4 g/l

Acidity: 5.4 g/l

Dry extract: 38 g/l



FOOD PAIRINGS

Ideal for accompanying grilled and braised meats, roasts, and cheeses.



TASTING NOTE

A deep ruby red color with a broad and intense bouquet redolent of fruit and aromatic herbs.

There are spicy hints on the firm, forthright, elegant palate.

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)

