

VALPOLICELLA CLASSICO SUPERIORE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 60 ha
Green Status: organic
Soil composition: alluvial soil
Training method: inclined open pergola system
Elevation: 395/1,150 ft a.s.l.
Vines/ha: 4,000 vines/ha
Exposure: South
Vines age: 28 years
Harvest time: end of September, beginning of October
First vintage: 1874
Production: 120,000 bottles



WINEMAKING & AGING

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

Fermentation

Container: stainless steel tanks

Length: 8 days

Temperature: 68-75 °F

Maceration

Technique: delestage twice a day

Malolactic fermentation: yes

Aging

Container: 100 hl concrete tanks

Length: 2 months

In bottle: 1 month



TECHNICAL DATA

Alcohol: 12.5%

Residual sugar: 3.7 g/l

Acidity: 5.1 g/l

Dry extract: 32 g/l



FOOD PAIRINGS

Ideal for accompanying hors d'oeuvres, soups, pasta,
and typical Mediterranean dishes.



TASTING NOTE

Ruby-red color with purplish highlights and an intense,
vinous bouquet with hints of violets and cherries.
A medium-bodied, fruity wine to be enjoyed young.

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)

