

SPERI

AMARONE SANT'URBANO DELLA VALPOLICELLA CLASSICO DOCG

An important wine, of rare elegance and complex structure. Perfect for important gastronomic occasions and ideal for ageing. After many years of sustainable agriculture the Speri family obtains organic certification in the 2015. The certification is for all the vineyard so from vintage 2015 all the wines are organic.

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.



Speri
VITICOLTORI



FOOD PAIRINGS

Perfect with braised meat and game, mature cheeses.



VINEYARD & PRODUCTION INFO

Vineyard location: Monte Sant'Urbano, Fumane
Vineyard size: 22 Ha
Green status: Organic
Soil composition: volcanic, calcareous, clay.
Training method: Inclined open pergola system.
Elevation: 280 - 350 asl
Vines/nectare: 4000 vines per Ha
Exposure: South West
Vine age: 40 y
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
Maceration technique: pumping 3 times a day
Type of aging container: oak barrels 500 L
Length of aging: 24 months plus 18 months
Length of bottle aging: 12 months



TECNICAL DATA

Alcohol: 15% abv
Residual sugar: 3,7 g/l
Acidity: 5,5 g/l
Dry extract: 40.9 g/l



PRODUCER PROFILE

Estate owned by: Speri Family
Winemaker: Alberto Speri & Giuseppe Speri
Total acreage of wine: 60 Ha
Winery production: 500.000 bottles
Region: Veneto



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