Speri
VITICOLTORI

SANT'URBANO

VALPOLICELLA D.O.C. CLASSICO SUPERIORE

2016 - ORGANIC

A clean wine with a strong personality which evokes intense aroma and flavour. Delicious with red meats and mature cheese. Suitable 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.

GRAPE VARIETIES
Corvina veronese and Corvinone 70%, Rondinella 20%, Molinara 5%, other autochthonous varieties 5%.

VINEYARD
Monte Sant'Urbano estate, in the municipality of Fumane. Situated on a hill at an altitude of 280 - 350 meters above sea level, the Monte Sant'Urbano vineyard enjoys an excellent exposure to the sun. The calcareous, clayey terrain, of volcanic origin, favors retention of moisture, preventing excessive dryness.

CULTIVATION SYSTEM
Verona pergola system placed on ledges sustained by dry stone walls known as "marogne".

HARVEST
Manual selection of the grapes from September 26 to October 6. Slight drying of the grape for 14 days in fruit-drying rooms with excellent conditions in terms of temperature, humidity and ventilation.

VINIFICATION
Starting pressing of October 24 with a roller crusher-destemmer. Maceration in stainless steel tanks for a period of 10 days at controlled temperature of 20-24° C, with daily pumping over and delestage. Transfer to vitrified cement tanks for completion of alcoholic and malolactic fermentation. Ageing in 500 l. Allier oak casks for 24 months and refinement in the bottle.

ANALITICAL DATA
Alcol: 13,5% vol. - Residual sugars: 3,9 g/l
Total acidity: 5,1 g/l - Volatile acidity: 0,41 g/l

SIZE 375 ml - 750 ml - 1500 ml - 3000 ml - 5000 ml

TASTING NOTES
A deep ruby red color with a broad and intense bouquet redolent of fruit and aromatic herbs. There are spicy hints on the firm and forthright - yet rounded and elegant – palate.

Speri VITICOLTORI
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