

# SPERI

## SANT'URBANO VALPOLICELLA CLASSICO SUPERIORE DOC

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.

### 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 and forthright, elegant palate.



**Speri**  
VITICOLTORI



### FOOD PAIRINGS

Ideal for accompanying grilled red meats, braised meats, roasts and 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: 1983  
Production: 70.000 bottles



### WINEMAKING & AGING

Varietal composition: 70% Corvina veronese, 20% Rondinella, 10% Molinara  
Fermentation container: Stainless steel tanks  
Maceration technique: Delestage twice a day  
Type of aging container: French oak barrel 500L  
Length of aging: 24 months  
Length of bottle aging: 9 months



### TECNICAL DATA

Alcohol: 13.5% abv  
Residual sugar: 3,4 g/l  
Acidity: 5,4 g/l  
Dry extract: 38 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



### VIAS IMPORTS LTD.

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