

SPERI

VALPOLICELLA CLASSICO SUPERIORE DOC

A young and uninhibited wine which is the lifeblood of the land from which it originates.

A magnificent table companion suitable for serving with all kinds of dishes.

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



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



FOOD PAIRINGS

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



VINEYARD & PRODUCTION INFO

Vineyard location: San Pietro in Cariano, Fumane, Negrar

Vineyard size: 60 Ha

Green status: organic

Soil composition: alluvial soil

Training method: inclined open pergola system

Elevation: 120– 350 m asl

Vines/hectare: 4000 vines per Ha

Exposure: South

Vine age: 28 y

Harvest time: September 21st to October 2nd

First vintage: 1874

Production: 120.000 bottles



WINEMAKING & AGING

Varietal composition: 60% Corvina veronese, 30% Rondinella, 10% Molinara

Fermentation container: stainless steel tanks

Maceration technique: delestage twice a day

Type of aging container: cement tanks 100 hL

Length of aging: 2 months

Length of bottle aging: 1 months



TECNICAL DATA

Alcohol: 12,5% abv

Residual sugar: 3,7 g/l

Acidity: 5,1 g/l

Dry extract: 32 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



Speri
VITICOLTORI



VIAS IMPORTS LTD.

viaswine.com | @viaswine
875 6th Ave Suite 15 New York,
New York 10001