

Speri



Amarone della Valpolicella Classico “Vigneti Monte Sant’Urbano” DOCG 2015

Grapes:	70% Corvina Veronese, 25% Rondinella, and 5% Corvinone
Region:	Veneto
Vineyard Location:	From a single hillside vineyard “Monte Sant’Urbano”
Exposure:	South
Altitude:	918-1,148 feet above sea level
Soil:	The calcareous, clayey terrain, of volcanic origin
Vine Training:	Pergola System
Vine Age:	25 years
Time of Harvest:	October
Vine Density:	1,336 vines per acre
Total Production:	100,000 bottles
Vinification Process:	The grapes are dried for four months, losing 41% of initial weigh. Maceration takes place in stainless steel tanks for 36 days with periodic pumpovers and délestage. Completion of the alcoholic and malolactic fermentation occurs in oak barrels (500-liter).
Aging Process:	Ages two years in Allier oak tonneaux, plus 18 months in Slavonian barrels and one year in bottle.
Alcohol Content:	15.00%
Dry Extract:	39.3 g/l
Total Acid:	5.45 g/l
Residual Sugar:	0.5 g/l
pH	4.9
Tasting Notes:	Rich red color and very intense bouquet with spicy, aromatic and jammy notes combining power and finesse; a prelude to a palate that is rich, sensuous, highly structured and complex, with a lingering finish.
Winemaker:	Alberto Speri
Cellaring:	10+ years
Closure:	Cork
Food/Menu Pairing:	Can be enjoyed as a meditation wine, but is excellent when paired with red meat, game, and aged cheeses.

Certified Organic