

# Speri



## Valpolicella Classico Superiore "Ripasso" DOC 2017

<b>Grapes:</b>	70% Corvina veronese, 20% Rondinella, Molinara and 10% other native varieties
<b>Region:</b>	Veneto
<b>Vineyard Location:</b>	From vineyards within the districts of San Pietro in Cariano, Fumane, & Negrar
<b>Exposure:</b>	South
<b>Altitude:</b>	395-1,150 feet above sea level
<b>Soil:</b>	Alluvial soil
<b>Vine Training:</b>	Pergola System
<b>Vine Age:</b>	21 years
<b>Time of Harvest:</b>	Late September
<b>Vine Density:</b>	2,024-2,672 vines per acre
<b>Total Production:</b>	80,000 bottles
<b>Vinification Process:</b>	Refermentation (second fermentation) of premium Valpolicella Classico over Amarone marc for 10 days at 18° C. Transfer to vitrified cement tanks for completion of the second alcoholic and malolactic fermentation.
<b>Aging Process:</b>	The wine is aged for one year in Slavonian oak (20-hl.)
<b>Alcohol Content:</b>	13.50%
<b>Dry Extract:</b>	31.2 g/l
<b>Total Acid:</b>	5.45 g/l
<b>Residual Sugar:</b>	0.41 g/l
<b>pH</b>	5.5
<b>Tasting Notes:</b>	Deep ruby in color, the bouquet recalls red fruit, chocolate and spice, confirmed on a silky, well-balanced, structured palate characterized by appealing roundness, sweet tannins and unique elegance.
<b>Winemaker:</b>	Alberto Speri
<b>Cellaring:</b>	1-5 years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	A very versatile wine, it makes a fine companion for meat and cheese.

Certified Organic