

Speri



Valpolicella Classico Superiore "Sant'Urbano" DOC 2016

Grapes:	70% Corvina Veronese, 25% Rondinella, 5% Molinara, & 5% other native varieties
Region:	Veneto
Vineyard Location:	From the Sant'Urbano cru
Exposure:	South
Altitude:	918-1,148 feet above sea level
Soil:	The calcareous, clayey terrain, of volcanic origin
Vine Training:	Pergola System
Vine Age:	24 years
Time of Harvest:	Late September
Vine Density:	1,336 vines per acre
Total Production:	60,000 bottles
Vinification Process:	Pressing begins in November with a roller crusher/destemmer. Maceration in stainless steel tanks for eight days, with daily pumpovers and delestage. Transfer to vitrified cement tanks for completion of alcoholic and malolactic fermentation.
Aging Process:	The wine is aged in Allier oak (500-liters) tonneaux for 18 to 24 months, prior to lengthy bottle age.
Alcohol Content:	13.50%
Dry Extract:	35.4 g/l
Total Acid:	5.8 g/l
Residual Sugar:	0.6 g/l
pH	3.5
Tasting Notes:	Deep ruby with a rich, ample bouquet of spice and ripe red fruit confirmed on the full, layered palate.
Winemaker:	Alberto Speri
Winemaker Comment:	Speri's Sant'Urbano is an elegant and complex expression of Valpolicella Superiore
Cellaring:	Up to 10 years
Closure:	Cork
Food/Menu Pairing:	This wine is a delicious accompaniment to red meat dishes and aged cheese and it improves with age.