

Speri



Valpolicella Classico Superiore "Ripasso" DOC 2018

Grapes:	70% Corvina veronese, 20% Rondinella, Molinara and 10% other native varieties
Region:	Veneto
Vineyard Location:	From vineyards within the districts of San Pietro in Cariano, Fumane, & Negrar
Exposure:	South
Altitude:	395-1,150 feet above sea level
Soil:	Alluvial soil
Vine Training:	Pergola System
Vine Age:	21 years
Time of Harvest:	Late September
Vine Density:	2,024-2,672 vines per acre
Total Production:	80,000 bottles
Vinification Process:	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.
Aging Process:	The wine is aged for one year in Slavonian oak (20-hl.)
Alcohol Content:	13.50%
Dry Extract:	31.2 g/l
Total Acid:	5.45 g/l
Residual Sugar:	0.41 g/l
pH	5.5
Tasting Notes:	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.
Winemaker:	Alberto Speri
Cellaring:	1-5 years
Closure:	Cork
Food/Menu Pairing:	A very versatile wine, it makes a fine companion for meat and cheese.

Certified Organic