

# Speri



## Amarone della Valpolicella Classico “Vigneti Monte Sant’Urbano” DOCG 2017

<b>Grapes:</b>	70% Corvina Veronese, 25% Rondinella, and 5% Corvinone
<b>Region:</b>	Veneto
<b>Vineyard Location:</b>	From a single hillside vineyard “Monte Sant’Urbano”
<b>Exposure:</b>	South
<b>Altitude:</b>	918-1,148 feet above sea level
<b>Soil:</b>	The calcareous, clayey terrain, of volcanic origin
<b>Vine Training:</b>	Pergola System
<b>Vine Age:</b>	25 years
<b>Time of Harvest:</b>	October
<b>Vine Density:</b>	1,336 vines per acre
<b>Total Production:</b>	100,000 bottles
<b>Vinification Process:</b>	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).
<b>Aging Process:</b>	Ages two years in Allier oak tonneaux, plus 18 months in Slavonian barrels and one year in bottle.
<b>Alcohol Content:</b>	15.00%
<b>Tasting Notes:</b>	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.
<b>Winemaker:</b>	Alberto Speri
<b>Cellaring:</b>	10+ years
<b>Closure:</b>	Cork
<b>Food/Menu Pairing:</b>	Can be enjoyed as a meditation wine, but is excellent when paired with red meat, game, and aged cheeses.

**Certified Organic**