



Speri

AMARONE DELLA VALPOLICELLA DOC CLASSICO - VIGNETO MONTE SANT'URBANO

An important wine, of rare elegance and complex structure. Perfect for important gastronomic occasions and ideal for ageing.

GRAPE VARIETIES: Corvina veronese 70%, Rondinella 25%, Corvinone 5%.

VINEYARD: Monte Sant'Urbano estate, in the municipality of Fumane. It extends over a surface area of 19 hectares. Situated on a hill at an altitude of 280 - 350 metres above sea level, the Monte Sant'Urbano vineyard enjoys an excellent exposure to the sun. The calcareous, clayey terrain, of volcanic origin, favors retention of moisture, preventing excessive dryness.

CULTIVATION SYSTEM: Verona pergola system placed on ledges sustained by dry stone walls known as "marogne". A density of 3300 vines per hectare guarantees a yield of 98 quintals per hectare. The vines have an average age of 18 years.

HARVEST: Manual selection of the best bunches end of September/beginning of October. Withering for about 120 days in fruit-drying rooms with ideal conditions in terms of temperature, humidity and ventilation. Loss of 40% of initial weight with a considerable increase in the quantity of sugar.

VINIFICATION: Pressing in the middle of January with a roller crusher-destemmer. Maceration at 16°-18° C of temperature in stainless steel tanks for a period of 36 days with periodic pumping over and délestage. Separation of the skins end of February and completion alcoholic and malolactic fermentation in 500 l. oak barrels. Ageing in 500 l Allier oak casks for 24 months and in 20-40 hl. Slovenian oak barrels for 12 months. Refinement in the bottle.

ANALITICAL DATA: Residual sugars: 4,9 g/l Total acidity: 5,45 g/l Volatile acidity: 0,50 g/l

Alcol: 15% vol. SIZE: 750 ml.

AWARDS 2014: Robert Parker 94 points ; [Decanter 96 points](#) ; Wine Enthusiast 90 points ; Gambero Rosso 3 Bicchieri

Grapes : Corvina Veronese (70.00%), Rondinella (25.00%), Corvinone (5.00%)

VENETO

Veneto is a wine region in north-eastern Italy. The region is protected from the harsh northern European climate by the Alps, the foothills of which form the Veneto's northern extremes. These cooler climes are well-suited to white varieties like Garganega (the main grape for Soave wines) while the warmer Adriatic coastal plains and river valleys are where the renowned Valpolicella, Amarone and Bardolino DOC reds are produced. One of Italy's leading wine schools, Conegliano, is based here and the nation's most important wine fair, Vinitaly, takes place each spring in Verona.

