

Speri

VALPOLICELLA DOC CLASSICO

A young and uninhibited wine which is the lifeblood of the land from which it originates. A magnificent table companion suitable for serving with all kinds of dishes.

GRAPE VARIETIES: Corvina veronese 60%, Rondinella 30%, Molinara 10%.

VINEYARD: Estates situated in the heart of the Valpolicella Classica area, in the municipalities of San Pietro in Cariano, Fumane and Negrar. Altitude: 120 – 350 above sea level.

CULTIVATION SYSTEM: Verona pergola system with an average density of 3700 vines per hectare. This guarantees a yield of 110 quintals of grapes per hectare. The vines have an average age of 18 years.

HARVEST: Manual picking in the middle of September.

VINIFICATION: Immediate pressing after picking with a crusher-destemmer. Maceration in stainless steel tanks at controlled temperature of 20-24° C for 8 days. Transfer to vitrified cement tanks for completion of alcoholic and malolactic fermentation. Filtration and bottling in February.

ANALITICAL DATA: Residual sugars: 2,9 g/l Total acidity: 5,9 g/l Volatile acidity: 0,30 g/l

Alcol: 12,5% vol. SIZE 750 ml.
Grapes : Corvina Veronese (60.00%), Rondinella (30.00%), Molinara (10.00%)

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.



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