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Amarone della Valpolicella Classico "Sant'Urbano" DOCG

Amarone is the king of Veronese wines, not to mention Italian wines. It combines power and softness, evolving to Port-like lusciousness over three decades or more, showing grandeur and depth. It starts off like Valpolicella, but select bunches of the perfect grapes are lengthily dried on traditional *arele* racks in special fruit drying lofts after harvest, to achieve greater concentration. Speri Amarone is made from Corvina, Rondinella, and Corvinone, grown in the estate's most prestigious cru, a single hillside vineyard called Sant'Urbano. This vineyard features calcareous-cretaceous soil of volcanic origin that retains humidity, protecting it from drought. The whole vineyard extends 19 hectares. The grapes are hand-picked and then re-sorted to find only the best bunches in late September. They then dry for about 100-120 days under ideal conditions in terms of temperature, humidity and ventilation. They lose about 41% of their initial weight, enhancing concentration and sugar levels. In mid-January, the grapes are soft-pressed and de-stemmed. This is followed by about thirty-six days of maceration on the skins with periodic pumping over and *délestage*. The wine completes fermentation in large oak barrels and then ages twenty-four months in oak, eighteen months in Slavonian oak barrels and twelve months in bottle. Very deep and 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, lingering on and on. Especially cellar-worthy.

Wine exported to: Bermuda, Japan, Puerto Rico, Australia

Most recent awards

JAMES SUCKLING: 93

WINE SPECTATOR: 92

VINOUS: 95

WINE ENTHUSIAST: 94

GAMBERO ROSSO: Tre bicchieri

WINE ADVOCATE: 93

DECANTER: 96



Winemaking and Aging

Grape Varieties:	70% Corvina veronese and Corvinone, 25% Rondinella, 5% Molinara
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	32 days
Type of yeast:	Selected Organic Certified
Fermentation temperature:	16-18 °C (60.8-64.4 °F)
Maceration technique:	Periodic pumpovers and délestage
Length of maceration:	32 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Tonneaux, barrels
Container size:	500L and 20-25-40-50hL

Container age:	tonneaux are new or maximum 5 years old. Big barrels are 10 years old
Type of oak:	Allier for tonneaux, Slavonian for big barrels
Bottling period:	July
Aging before bottling:	42 months
Aging in bottle:	12 months
Closure:	Natural Cork

Vineyard

Organic:	Yes
Vineyard name:	Vigneto Monte Sant'Urbano
Vineyard location:	Fumane, Valpolicella Classica, Veneto
Vineyard size:	20 hectares (49 acres)
Soil composition:	Calcareous, clay and sand with volcanic origins
Vine training:	inclined open pergoletta
Altitude:	280-350 meters (918-1,148 feet) above sea level
Vine density:	98 hl per ha
Exposure:	Southern
Age of vines:	28 years
Time of harvest:	September 19 to October 4
First vintage of this wine:	1958
Total yearly production (in bottles):	100,000



Tasting Notes and Food Pairings

Tasting notes:	A deep color and a very intense bouquet with spicy, aromatic and jammy notes combining power and finesse; a prelude to a palate that is rich, sensuous, highly structured, complex and persistent. Especially cellar-worthy.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	Red meat, game, and aged cheeses. An excellent meditation wine
Aging potential:	more than 20 years
Alcohol:	Alc. cont.: 15% by vol.
Winemaker:	Alberto Speri