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Amarone della Valpolicella Classico "Sant'Urbano" DOCG

The Speri family has been making wine in the Valpolicella Classico appellation since the early nineteenth century, deeply focusing on preserving the local heritage and highlighting the unique terroir, cultivating only native Valpolicella clones and epitomizing the most authentic expression of the appellation. Every one of the Speri vineyards is in the Classico area and total 60 hectares (148 acres), in the finest districts: Fumane, Negrar, and San Pietro in Cariano. And the estate-owned vineyards themselves are divided into distinct crus: La Roverina, Sant'Urbano and La Roggia. The name Valpolicella contains the Italian word for "valley" for a reason. But the entire Valpolicella appellation is not so much a single valley as a number of small valleys fanning out towards the hills behind Verona. Its wonderful climate, abundant sources of water and gently rolling landscape have made this a densely inhabited territory throughout the centuries. The Classico area of the Valpolicella appellation's historic core covers a mere fifth of the DOC's total territory. It enjoys excellent, elevated terrain in the Alpine foothills and a mild climate you would not expect at this northerly latitude. The Speri family is now seven generations in, and deeply proud of being a family-owned and sustained operation, with three generations currently involved. Pioneers in their own right, the family is even responsible for creating the "Pergoletta Speri" training system that is considered the most effective training system there is for Amarone in the area, designed to give the grapes more sun exposure and essential ventilation. The hillside vineyards are also cultivated using traditional *marogne*, which are stone walls that create terracing on the slope. Not only do they protect against washout, but they also retain heat well. They also provide shelter to a vast array of insects thus helping maintain balance in the ecosystem. After already many years of sustainable agriculture, the Speri vineyards have been

certified organic since 2015. Their ultimate goal is to get as close as possible to a naturally balanced agricultural ecosystem by implementing practices that combine a knowledge of ecology, plant physiology, biochemistry and the study of insect behavior. Amarone is the king of Veronese wines, not to mention Italian wines. It combines power and softness, evolving to Port-like lushness 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, USA, Japan, Puerto Rico, Australia

Most recent awards

GAMBERO ROSSO: Tre bicchieri

JAMES SUCKLING: 95

WINE ENTHUSIAST: 94

WINE SPECTATOR: 92

VINOUS: 93

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
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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

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