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Valpolicella Classico Superiore "La Roverina" DOC

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. Approximately 70% Corvina (also known as Corvina Veronese), 20% Rondinella, 5% Molinara and 5% Oseleta, also a native variety from a single vineyard in the La Roverina area (alluvial soil, particularly well-draining and rich in mineral components) and about 20-year-old vines. La Roverina ages in large barrels for ten to twelve months. Lovely aromas of pressed flowers, juicy wild berries, and spices. Smooth tannins.

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

Most recent awards

VINOUS: 89

WINE ENTHUSIAST: 90

JAMES SUCKLING: 90

ULTIMATE WINE CHALLENGE: 92

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TASTINGS: 88

WINE SPECTATOR: 87



Winemaking and Aging

Grape Varieties:	70% Corvina, 20% Rondinella, 5% Molinara and 5% Oseleta
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	10 days
Type of yeast:	Selected Organic Certified
Fermentation temperature:	20-22 °C (68-71.6 °F)

Maceration technique:	Periodic pumpovers and délestage
Length of maceration:	10 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Barrels
Container size:	50hL
Container age:	10 YO
Type of oak:	Slavonian
Bottling period:	January
Aging before bottling:	10-12 months
Aging in bottle:	3 month
Closure:	Stelvin



Organic:	Yes
Vineyard name:	La Roverina
Vineyard location:	San Pietro in Cariano, Valpolicella Classica, Veneto
Vineyard size:	10 hectares (24.7 acres)
Soil composition:	alluvial terrain, very fertile and rich in mineral salts.
Vine training:	inclined open pergoletta
Altitude:	125 meters (1,345 feet) above sea level
Vine density:	109 hl per ha

Exposure:	Southern
Age of vines:	20 years old
First vintage of this wine:	1972
Total yearly production (in bottles):	20,000

Tasting Notes and Food Pairings

Tasting notes:	Ruby red, with an intense, ample nose recalling grapey and almond notes; dry, flavorful and structured on the palate, with pleasing bitterish nuances.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	A magnificent table companion, suitable to all kinds of dishes.
Alcohol:	Alc. cont. 12.5% by vol.
Winemaker:	Alberto Speri