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Valpolicella Classico Superiore "Sant'Urbano" 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. The grapes for this wine come from the winery's top vineyard - Sant'Urbano - (a calcareous-cretaceous hill of volcanic origin that retains humidity, preserving it from drought). After being harvested by hand in early fall, the perfect fruit is placed in wooden boxes and left to rest around twenty-two days under ideal conditions in terms of temperature, humidity and ventilation. Once they've lost about 8% of their weight, achieving great concentration, vinification begins, usually in November. The grapes also macerate on their skins for eight to ten days with daily pump-overs. The wine is then racked into glass-lined cement vats to complete alcoholic and malolactic fermentation. It then ages eighteen months to twenty-four months in new large French oak and then in bottle. A worthy addition to any cellar.

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

Most recent awards

VINOUS: 91

JAMES SUCKLING: 93

DECANTER: 93

WINE SPECTATOR: 90

WINE ADVOCATE: 89



Winemaking and Aging

Grape Varieties:	75% Corvina veronese and Corvinone 20% Rondinella 5% Molinara
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12 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:	12 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Tonneaux
Container size:	500L
Container age:	Tonneaux are new or maximum fifth use
Type of oak:	French Allier
Bottling period:	November
Aging before bottling:	24 months
Aging in bottle:	6 months
Closure:	Natural Cork



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 above sea level
Vine density:	98 hl per ha
Exposure:	Southern

Years planted:	1991
Age of vines:	28 years
First vintage of this wine:	1983
Total yearly production (in bottles):	60,000



Tasting Notes and Food Pairings

Tasting notes:	A deep ruby red color with a broad and intense bouquet redolent of fruit and aromatic herbs. There are spicy hints on the firm and forthright - yet rounded and elegant - palate.
Serving temperature:	Best served at 16-18 °C (60.8-64.4 °F).
Food pairings:	It goes perfectly with all grilled red meats, braised meats, roasts and cheeses.
Alcohol:	Alc. cont.: 13.5% by vol.
Winemaker:	Alberto Speri