



# VALPOLICELLA CLASSICO - ORGANIC

Veneto, Italy  
Speri



[www.speri.com](http://www.speri.com)

## Method & Production

Manual harvest of the grapes. Immediate pressing after picking with a crusher-destemmer. Maceration in stainless steel tanks at controlled temperature of 20° C. Alcoholic and malolactic fermentation in cement tanks and three months ageing. One month bottle refinement before release.

## Tasting Notes

This wine boasts a ruby red color with purplish highlights and offers a nose of red fruits, violets, and cherries. With a medium-bodied profile, it's best enjoyed in its youth, presenting a vibrant and fruit-forward character.

## Food Matching

Ideal for accompanying hors d'oeuvres, soups, pasta and typical Mediterranean dishes.

| Code            | Label name                      | Grape variety                                    | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-----------------|---------------------------------|--|---------|---------|--------------|-----------|---------|------------|-------|---------|
| <b>Red Wine</b> |                                 |  |         |         |              |           |         |            |       |         |
| SP0124          | Valpolicella Classico - Organic | Corvina: 60%<br>Rondinella: 30%<br>Molinara: 10% | 2024    | 12.5%   | Cork         | 12x0.75lt | Yes     | No         | No    | No      |