

VALPOLICELLA CLASSICO SUPERIORE SANT'URBANO - ORGANIC

ORGANIC VEGAN

Veneto, Italy

Speri

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Method & Production

From a single hillside vineyard called 'Sant'Urbano' in the municipality of Fumane, in the Valpolicella Classica area. Manual picking in September/October is followed by 25-30 days' of drying of the grapes. In November, these are destemmed and pressed and alcoholic and malolactic fermentation takes place in cement tanks. Ageing 24 months in 500l French oak barrels. Maturation in bottle for 6 months.

Tasting Notes

Deep ruby red in colour. A broad and intense nose, featuring both fruit and aromatic herbs. The palate unfolds as elegant and complex, revealing notes of spices. The wine is concentrated and rich, offering a smooth palate.

Food Matching

It goes perfectly with grilled red meats, braised meats, roasts, and cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SP0323	Valpolicella Classico Superiore Sant'Urbano - Organic	Rondinella: 20% Molinara: 5% Corvina: 38% Corvinone: 38%	2023	13.5%	Cork	6x0.75lt	Yes	No	Yes	No