

AMARONE DELLA VALPOLICELLA CLASSICO SANT'URBANO

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 selection of the best bunches of grapes in September/October. Drying for 110 days in specialized drying rooms with ideal conditions in terms of temperature, humidity, and ventilation. Pressing in January. Maceration at 18 – 20°C in stainless steel tanks for a period of 28 days with periodic pumping over and délestage. Separation from the skins in February and completion of alcoholic and malolactic fermentation in 50hl. oak barrels. Ageing in 500l French tonneaux oak casks for 24 months and in 20-40hl Slavonian oak barrels for 18 months. Refinement in the bottle.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SP0411	Amarone della Valpolicella Classico Sant'Urbano	Molinara: 5% Rondinella: 25% Corvinone: 35% Corvina: 35%	2011	15.0%	Cork	6x0.75lt	No	No	No	No