



## VALPOLICELLA CLASSICO

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>										
SP0123	Valpolicella Classico	Corvina: 60% Rondinella: 30% Molinara: 10%	2023	12.5%	Cork	12X0.75lt	Yes	No	No	No