Speri

AMARONE DELLA VALPOLICELLA CLASSICO SANT'URBANO DOCG

Veneto, Italy

The Amarone Sant'Urbano is a superb example of a fine, classic wine. It is an extraordinary wine with great complexity and a vigorous structure, which has always been top for its elegance and quality.

Vineyards: The Monte Sant'Urbano property in the municipality of Fumane: located on a hill at between 280 and 350 m./a.s.l., it benefits from excellent exposure to sunlight. The average age of the vines is high.

Grape varieties:
Corvina Veronese & Corvinone 70%, Rondinella 25%, Molinara 5%.

Vinification: Manual selection of the finest bunches followed by drying for around 100 days, with a loss of about 40% in the weight of the grapes. These are destemmed and pressed and fermentation with maceration takes place in temperature-controlled stainless steel tanks.

Ageing: 24 months in 500 l. French oak tonneaux and 18 months in medium-to-large Slavonian oak casks. Maturation in bottle for 12 months.

ABV: 15%

Tasting note: A deep garnet red in color, it has an ethereal bouquet of dried fruit. On the palate, it is full-bodied, warm, mouth-filling and dry. A substantial wine of rare elegance that lends itself well to ageing.

Serving suggestion: Excellent with richly flavored main courses based on red meat, such as braised meats and game,and perfect with mature cheeses. It can also be enjoyed on its own at the end of a fine dinner.