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2017 Speri Valpolicella Classico

The 2017 Valpolicella Classico (with a generous 100,000 bottles made) is a fresh and zesty red wine to pair with pizza topped with spicy sausage or pepperoni. This is a textbook expression of Valpolicella with a lean and compact approach, followed by bright berry and blackberry aromas. The wine is informal and versatile.

- Monica Larner (September, 2019)

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2016 Speri Valpolicella Classico Superiore Ripasso

Here's another informal, fun-to-drink wine from Speri located at the heart of the appellation in San Pietro in Cariano. The 2016 Valpolicella Classico Superiore Ripasso represents a blend of organically farmed Corvina Veronese (70%), Rondinella (20%) and the rest is Molinara with other complementary red grapes. The ripasso technique sees wine made from fresh fruit fermented on the pumice of air-dried fruit (used to make either Amarone or Recioto). In the case of this pretty vintage, you get fresh cherry and blackberry flavors followed by spice, tar and smoke. Production is 90,000 bottles.

- Monica Larner (September, 2019)

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2015 Speri Valpolicella Classico Superiore Sant'Urbano

From one of the best vintages in recent Valpolicella memory, the 2015 Valpolicella Classico Superiore Sant'Urbano is a dark, penetrating and exuberant wine with a beautiful quality of smooth and concentrated fruit. The blend is composed of 75% Corvina Veronese and Corvinone, 20% Rondinella and 5% Molinara. This more-sophisticated wine also sees a 25-day appassimento process. It offers nice textural richness with soft tannins and dense fruit flavors. Some 70,000 bottles were released.

- Monica Larner (September, 2019)

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2015 Speri Recioto della Valpolicella Classico la Roggia

The 2015 Recioto della Valpolicella Classico la Roggia (packaged in a 500-milliliter bottle) opens to an inky black appearance with concentrated flavors of blackberry syrup, brown sugar, rum cake and dried prunes. A blend of local red grapes is left to dry for over 100 days until about one-third of the water mass is lost. The resulting raisins are made into wine with a higher sugar content as a result. Recioto dessert wines have the power and dark flavor profile to pair with chocolate-based desserts. Some 10,000 bottles were made.

- Monica Larner (September, 2019)

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2013 Speri Amarone della Valpolicella Classico Vigneto Monte Sant'Urbano

The 2013 Amarone della Valpolicella Classico Vigneto Monte Sant'Urbano is a full-bodied red wine that offers a deep range of air-dried aromatic characteristics with prune, raisin, dark spice and exotic cedar wood or mesquite. The house blend at Speri sees Corvina Veronese and Corvinone in a leading role, with 29% Rondinella and 5% Molinara. The grapes are set aside in the fruttai to dry for over 100 days, resulting in a 15% alcohol content. Overall, this expression from a slightly cooler vintage shows great balance with a touch of freshness that cuts through the texture and sweet softness of the finish. Some 90,000 bottles were made.

- Monica Lerner (September, 2019)

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