

Father-and-son team Giuseppe and Alberto are the current guardians/enologists of the Speri winery and its traditions. This is a property that I've followed for many years, being a fan of savory Amarone that can stand the test of time. In fact, that's exactly what the Speri winery does best, with their focus on delivering purefruit, high natural acidity, lots of minerality and low residual sugar. Frankly, if you're looking for the richer and sweeter style of thecategory, you're better off searching elsewhere. The Speri familyfarms 60 hectares of all-estate vineyards within the Valpolicella Classico zone, and they do so under organic certification. What's more, they are focused entirely on the native varieties of the region. They make just one Amarone, from the steeply terrace of Sant'Urbano cru, which hosts old vines growing in volcanic soils at elevations between 280 and 380 meters. Also keep an eye out for the early-accessible yet still quite complex Valpolicella from the same vineyard. The portfolio doesn't stop there, with the Valpolicella La Roverina, which delivers a softer taste of the housestyle (lower elevations and more alluvial soils) in an affordable package, as well as a Ripasso, which adds a dose of dark bittersand richness to the Valpolicellas of the house. The only barrique you'll find in the Speri cellars is used for the Recioto La Roggia, as they prefer 500-liter tonneaux and large Slavonian oak. As Luca Speri explained it to me, "We love the purity in fruit, and to show the personality of our grapes and methods, we like very clean wines and not 'overworked'." They must be doing something right, because whether you're tasting a 20-year-old or a 5year-old Amarone Sant'Urbano, its pedigree is undeniable.

FROM VALPOLICELLA & SOAVE: THE TIMES, THEY ARE A CHANGIN' - (FEB 2021) BY ERIC GUIDO

VINCUS



AMARONE DELLA VALPOLICELLA CLASSICO DOCG SANT'URBANO 2016







VALPOLICELLA DOC CLASSICO SUPERIORE SANT'URBANO 2017

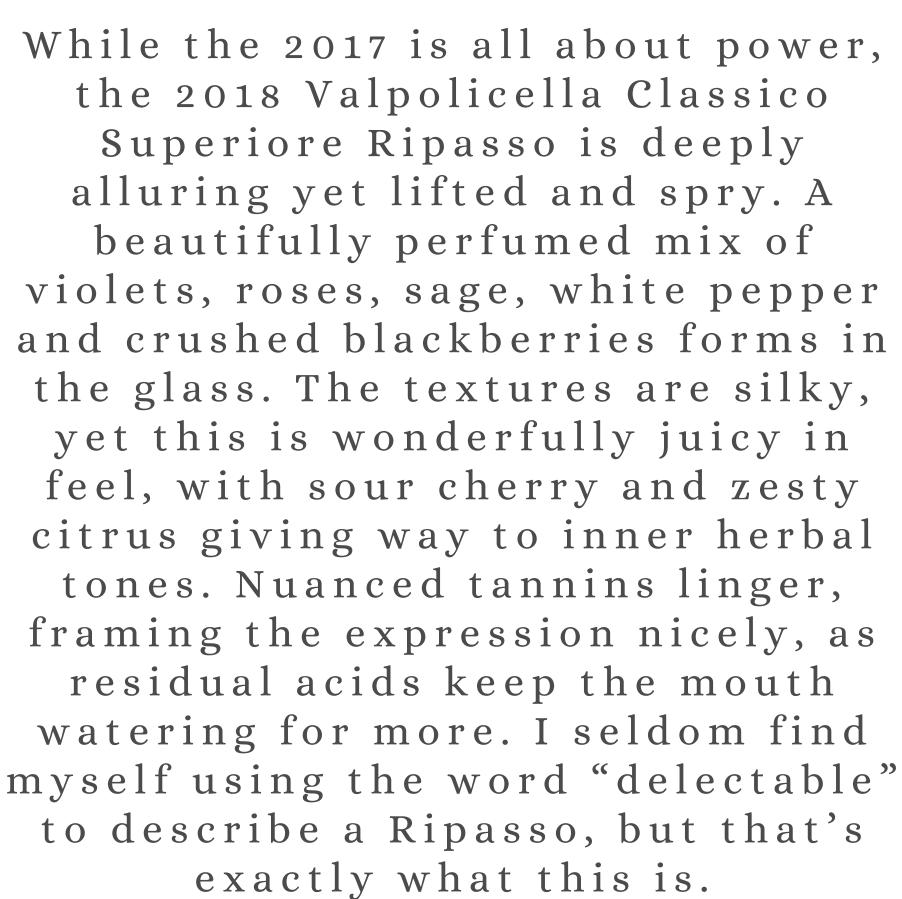


The 2017 Valpolicella Classico Superiore Ripasso is spicy and savory in the glass, with a dark and inviting display of sage and mint giving way to crushed wild berries. It's deeply textural yet also full of nervous tension, as salty minerals and blackberries are brought to life by zesty acids, forming a note of purple inner florals toward the close. Although finishing amazingly fresh, there's a coating of subtle tannins and fruit concentrate that clings to the senses. Give the 2017 another year of cellaring to show its best. ERIC GUIDO

VALPOLICELLA
DENOMINAZIONE DI ORIGINE CONTROLLATA
CLASSICO SUPERIORE
SANT'URBANO
2017



VALPOLICELLA DOC CLASSICO SUPERIORE RIPASSO 2018



ERIC GUIDO





RECIOTO DELLA VALPOLICELLA DOCG CLASSICO 2017

The 2017 Recioto della Valpolicella Classico La Roggia seduces with a rich and heady bouquet, as sweet white smoke gives way to cherry liquor, exotic spices, candied ginger and a soothing note of vanilla. It's silky in texture yet much more lifted than expected, showing remarkable energy for a Recioto, but also decidedly sweet and monolithic. This finishes long, resonating on concentrated notes of blackberry, citrus peel and hints of bitter bakers' chocolate. The 2017 La Roggia is front-loaded and all about unapologetic pleasure.

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