

Speri

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Speri is focused on single-vineyard expressions and following within the classic lines of Valpolicella Classico. You won't find experimental IGTs from this house, but what you will find is the traditional use of the region's native varieties, including Molinar, a grape that is no longer even required in the DOC and DOCG blending regulations. Father-and-son team Giuseppe and Alberto are the current guardians/enologists of the Speri winery and its traditions. The family farms 60 hectares of all-estate vineyards within the Valpolicella Classico zone, and they do so under organic certification. Their single Amarone is a cru expression from the steeply terraced Sant'Urbano vineyard, where vines grow in volcanic soils at elevations between 280 and 380 meters. This wine is unlike most other Amarone from the region, as the Speri style imparts a dark savoriness, minerality and structure that not only separates it from the standpoint of flavor and expression, but also imparts them with the ability to mature effortlessly over the course of decades. From the same vineyard, and truly a baby Amarone, the Valpolicella Classico Superiore Sant'Urbano is also a standout. The difference here is that the grapes are only dried for 20-25 days, versus the 100 days for the Amarone. Otherwise, both wines refine in neutral 500-liter Tonneaux for two years. Speaking of wood, 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 to allow the purity of fruit to shine through in the finished wines. The Recioto La Roggia, a total standout in recent tastings, is another single-vineyard expression, but from Monte Sausto in San Pietro in Cariano, with grapes that undergo 110 days of appassimento prior to two years of refinement in wood. The most amazing thing about La Roggia is that it manages to follow the house style, with a salty mineral core that offsets its succulent and sweet personality. The balance is unreal. If you're looking for true classics in Amarone that fall closer to the savory than sweet side, then Speri should be at the top of your list.

From [On the Cusp of Evolution: Amarone and Valpolicella \(Apr 2022\)](#) by Eric Guido

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Speri 2018 Recioto della Valpolicella Classico La Roggia

Valpolicella Classica, Veneto

Sweet Red wine from Italy

Drinking window: 2023 - 2038

The 2018 Recioto della Valpolicella Classico La Roggia is totally in line with the house style with dark florals, dusty stone, cherry sauce and plum. It's silky and deep, coating the palate in ultra-ripe red and black fruits that are nicely offset by vibrant acidity and minerals. Mocha upon mocha as well as lavender and purple-tinged flowers last through the sweet yet incredibly fresh finale. There is so much pleasure to be found here already but also much more to come with maturity.

Eric Guido. Tasting date: January 2022

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Speri 2018 Valpolicella Classico Superiore Sant'Urbano

Valpolicella Classica, Veneto

Red wine from Italy

Drinking window: 2022 - 2028

The 2018 Valpolicella Classico Superiore Sant'Urbano is dark and earthy, smoldering up to show plum skins and grilled herbs with a lifting hint of camphor. This is silky yet salty and intense, with raspberries and tart cherries giving way to saturating minerality and violet inner florals; yet it remains amazingly fresh and vivid. This finishes lightly structured and incredibly long with hints of confectionary spice and blackberry. The 2018 is next-level Valpolicella Superiore.

Eric Guido. Tasting date: January 2022

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Speri 2017 Amarone della Valpolicella Classico Sant'Urbano

Valpolicella Classica, Veneto

Red wine from Italy

Drinking window: 2024 - 2037

The 2017 Amarone della Valpolicella Classico Sant'Urbano is dusty and darkly alluring, as dried flowers and incense gives way to nuances of cocoa and, with time in the glass, a vivid note of black cherry. This is texturally deep and savory in style, coming across as almost salty in character, with an intense and saturating core of raspberry and cherry. Exotic spices, dark, dark chocolate and clove develop toward the close. This tapers off long and staining, lightly structured, needing only a short stay in the cellar to come together. Speri did a remarkable job of maintaining balance in such a warm and difficult vintage.

Eric Guido. Tasting date: January 2022

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Speri 2019 Valpolicella Classico Ripasso Superiore

Valpolicella Classica, Veneto

Red wine from Italy

Drinking window: 2022 - 2028

The 2019 Valpolicella Classico Ripasso Superiore has a sour citrus and animal muskiness that captivates, as notes of black cherry and smoke develop in the glass. This is texturally deep yet maintains a citrus thrust, as juicy acidity enlivens the violet-tinged blackberries and autumnal spices within. This leaves a staining of ripe fruits and sweet spice, yet it still finishes savory in style. Very nice.

Eric Guido. Tasting date: January 2022

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