



# VALPOLICELLA



## D.O.C. CLASSICO 2021 - ORGANIC

*A young and uninhibited wine which is the lifeblood of the land from which it originates. A magnificent table companion suitable for serving with all kinds of dishes.*

*After many years of sustainable agriculture the Speri family obtains organic certification in the 2015. The certification is for all the vineyard so from vintage 2015 all the wines are organic.*

### GRAPE VARIETIES

Corvina veronese 60%, Rondinella 30%, Molinara 10%.

### VINEYARD

Estates situated in the heart of the Valpolicella Classica area, in the municipalities of San Pietro in Cariano, Fumane and Negrar. Altitude: 120 – 350 m. above sea level.

### CULTIVATION SYSTEM

Verona pergola system.

### HARVEST

Manual picking of the grapes from September 20th to October 2nd.

### VINIFICATION

Immediate pressing after picking with a crusher-destemmer. Maceration in stainless steel tanks at controlled temperature of 20° C. Transfer to vitrified cement tanks for completion of alcoholic and malolactic fermentation. Filtration and bottling in January 2022.

### ANALITICAL DATA

Alcol: 12,5% vol. - Residual sugars: 3,0 g/l  
Total acidity: 5,1 g/l - Volatile acidity: 0,33 g/l

**SIZE** 375 ml - 750 ml

### TASTING NOTES

Ruby red color with purplish highlights and an intense, vinous bouquet, with hints of violets and cherries. A medium-bodied, fruity wine, to be enjoyed young. Ideal for accompanying hors d'oeuvres, soups, pasta and typical Mediterranean dishes.