



VALPOLICELLA CLASSICO

Veneto, Italy

Speri



www.speri.com

Method & Production

Manual harvest of the grapes. Immediate pressing after picking with a crusher-destemmer. Maceration in stainless steel tanks at controlled temperature of 20° C. Alcoholic and malolactic fermentation in cement tanks and three months ageing. One month bottle refinement before release.

Tasting Notes

This wine boasts a ruby red color with purplish highlights and offers a nose of red fruits, violets, and cherries. With a medium-bodied profile, it's best enjoyed in its youth, presenting a vibrant and fruit-forward character.

Food Matching

Ideal for accompanying hors d'oeuvres, soups, pasta and typical Mediterranean dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SP0123	Valpolicella Classico	Corvina: 60% Rondinella: 30% Molinara: 10%	2023	12.5%	Cork	12X0.75lt	Yes	No	No	No