



VALPOLICELLA CLASSICO SUPERIORE RIPASSO - ORGANIC

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 20-24° C for 8 days. Alcoholic and malolactic fermentation in cement tanks. At the beginning of March the Valpolicella Classico wine is pumped over the pomace from the Amaroni and consequently re-ferments. Ageing in 20 hl Slavonian oak barrels for 12 months. Maturation in bottle for 6 months.

Tasting Notes

A deep ruby red wine with a nose of red fruit, spices, and cocoa. The palate is warm and smooth, showcasing a well-balanced structure with rounded tannins.

Food Matching

Lasagne



Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SP0222	Valpolicella Classico Superiore Ripasso - Organic	Corvina: 70% Rondinella: 20% Molinara: 10%	2022	13.5%	Cork	6X0.75lt	Yes	No	Yes	No