

***Pedemonte, Province of Verona****Established: 1874**Owner: Families Speri**Winemaker: Alberto Speri**Production: 350,000 bottles**Hectares under vine: 50**Viticulture: Organic**Vegan Friendly*

The Speri's presence in this winemaking heartland goes back to 1874, though the original homestead and cellars are even older - 1580. From generation to generation for well over a century, the Speri family have handed down a heritage of pride in their land and passion for its fruits. The family operation now comprises of Carlo (pr/admin), vineyardists Eliseo, Marco and Giampietro, winemakers Paolo and Alberto, marketing manager Giampaolo, and the fifth generation Luca and Chiara Speri.

The family now have 60 hectares of autochthonous vines in the finest Classico districts, divided into three distinct crus; La Roverina, Sant'Urbano and La Roggia. In these hills the vines enjoy a mild climate that you would not expect at this northerly latitude and are planted at a much higher density than the appellation's average using organic farming methods.

**Valpolicella Classico Superiore DOC 'La Roverina'**

Single vineyard Valpolicella from 'La Roverina' in Negrar, the heart of the Classico zone renowned for its mineral rich, alluvial soil. The blend is 70% Corvina, 20% Rondinella and 10% mixed of Molinara and other autochthonous varieties, aged 10 months in large oak barrels to yield a medium-bodied dry red with a touch of typical assertiveness. Ruby red with spicy fruit, a pleasing bitterish nuance and hints of almond in a wine with great food versatility.

**Valpolicella Classico Superiore DOC Ripasso**

Ripasso means to 'go over again' and is one of the appellations most ancient traditions, and also a little confusing. At Speri it is made by refermenting Valpolicella on the vinacce (marc) from the Amarone. Valpolicella completes its fermentation in cement and then in March, following the first pressing of the Amarone, it is refermented on 30% of the Amarone vinacce for 8 days. Then it's back into cement for the second alcoholic fermentation before maturation in large oak for one year. The wine is a deep plum colour, aromatic with a solid core of fruit, balancing the richness found in Amarone with the assertiveness of Valpolicella. Notes of red fruits, spice, fruitcake and chocolate, the palate is rich and mouthfilling with a long finish.

**IMPORTED BY**

TREMBATH &amp; TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)

**Amarone della Valpolicella Classico DOCG 'Monte Sant'Urbano'**

Amarone is the king of Veronese wines, combining power and softness that evolves to a Port-like richness with grandeur and depth from 10+ years in the cellar. Released only in the best vintages, Monte Sant'Urbano is a single vineyard blend of 70% Corvina, 25% Rondinella and 5% Corvinone. Select bunches are hand picked in the last two weeks of September and dried for 110-120 days, losing over 40% of their initial weight. In January, the grapes are de-stemmed and soft-pressed and both alcoholic and malolactic fermentation are carried out in large oak. The wine is aged for 3 years in a combination of tonneaux and Slavonian oak barrels, followed by 1 year in the bottle.

Although Amarone is a powerful and concentrated wine, the Speri style is more medium bodied, highlighting elegance and finesse. The bouquet is intense with cherries, spice, minerals and jammy notes, the palate rich, concentrated and structured with flavours that linger on and on.

**2018** *There's an exotic flair to the 2018 Amarone della Valpolicella Classico Sant'Urbano as foreign spices, dusty dried roses, red currants and blood orange hints form its bouquet. This is supple and enveloping with stimulating acidity that adds an energetic feel, as tart cherry and raspberry fruits drench the palate. Its minerality comes through in the finish, almost salty in character as grippy tannins saturate, yet the wine remains amazingly fresh. The 2018 is wonderfully balanced and potent, a total success for the vintage. 94 points, Eric Guido*

IMPORTED BY



TREMBATH & TAYLOR

[www.trembathandtaylor.com.au](http://www.trembathandtaylor.com.au)