SPERI Veneto

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 autochtonous 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 DOC Superiore '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 DOC Superiore 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 vinnace 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.

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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.

2019 *A compelling bouquet of dusty dried violets, fresh coffee grounds, cocoa powder and dried black cherries makes the 2019 Amarone della Valpolicella Classico Sant'Urbano impossible to ignore. This is wonderfully lifted and graceful in style, dense yet energetic with silken textures and polished red berry fruits that slowly saturate the palate. The 2019 youthfully folds in upon itself, leaving a bitter tinge of spice, dark chocolate and fine-grained tannins. The balance here is something to behold. The 2019 is full of potential-bury it deep. 96 points, Eric Guido – Vinous*