





# 2015 - ORGANIC

An important wine, of rare elegance and complex structure. Perfect for important gastronomic occasions and ideal for ageing.

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 and Corvinone 70%, Rondinella 25%, Molinara 5%.

### 👺 VINEYARD

Monte Sant'Urbano estate, in the municipality of Fumane. Situated on a hill at an altitude of 280 - 350 meters above sea level, the Monte Sant'Urbano vineyard enjoys an excellent exposure to the sun. The calcareous, clayey terrain, of volcanic origin, favours retention of moisture, preventing excessive dryness.

#### CULTIVATION SYSTEM

Verona pergola system placed on ledges sustained by dry stone walls known as "marogne".

#### 🚔 HARVEST

Manual selection of the best bunches from September 21 to October 9. Drying for 106 days in fruit-drying rooms with ideal conditions in terms of temperature, humidity and ventilation. Loss of 45% of initial weight with a considerable increase in the quantity of sugar.

## **VINIFICATION**

Pressing on the 4nd of January 2016 with a roller crusher-destemmer. Maceration at 16 - 18° C of temperature in stainless steel tanks for a period of 30 days with periodic pumping over and délestage. Separation of the skins on February 3th and completion alcoholic and malolactic fermentation in 50 hl. oak barrels. Ageing in 500 l Allier oak casks for 24 months and in 20-40 hl. oak barrels for 18 months. Refinement in the bottle.

#### 🛞 ANALITICAL DATA

Alcol: 15,2 % vol. - Residual sugars: 4,2 g/l Total acidity : 5,1 g/l - Volatile acidity: 0,41 g/l

SIZE 375 ml - 750 ml - 1500 ml - 3000 ml - 5000 ml

#### R TASTING NOTES

Dark ruby red with notes of dried violets, blueberries, Sichuan pepper, humus, rhubarb, rosewood, walnuts and eucalyptus. Structured and clean a perfect symmetry of elements. Slowly leads to balsamic notes. Perfect with braised meat and game, mature cheeses.

