



**EMPSON & CO.**  
*Experience Italy in a Wine glass*



## Valpolicella Classico Superiore "Sant'Urbano" DOC

The grapes for this wine come from the winery's top vineyard – Sant'Urbano – (a calcareous-cretaceous hill of volcanic origin that retains humidity, preserving it from drought). After being harvested by hand in early fall, the perfect fruit is placed in wooden boxes and left to rest around twenty-two days under ideal conditions in terms of temperature, humidity and ventilation. Once they've lost about 8% of their weight, achieving great concentration, vinification begins, usually in November. The grapes also macerate on their skins for eight to ten days with daily pump-overs. The wine is then racked into glass-lined cement vats to complete alcoholic and malolactic fermentation. It then ages eighteen months to twenty-four months in new large French oak and then in bottle. A worthy addition to any cellar.

---

**Wine exported to:** Bermuda, Japan, Puerto Rico, Australia

---

### Most recent awards

**WINE ENTHUSIAST:** 91

**JAMES SUCKLING:** 93

**WINE SPECTATOR:** 90

**VINOUS:** 91

**DECANTER:** 93

**WINE ADVOCATE:** 89

---



## Winemaking and Aging

Grape Varieties:	75% Corvina veronese and Corvinone 20% Rondinella 5% Molinara
Fermentation container:	Stainless steel
Length of alcoholic fermentation:	12 days
Type of yeast:	Selected Organic Certified
Fermentation temperature:	20-22 °C (68-71.6 °F)
Maceration technique:	Periodic pumpovers and délestage
Length of maceration:	12 days
Malolactic fermentation:	Yes
Fining agent:	None
Aging containers:	Tonneaux
Container size:	500L
Container age:	Tonneaux are new or maximum fifth use
Type of oak:	French Allier
Bottling period:	November
Aging before bottling:	24 months
Aging in bottle:	6 months

Closure: Natural Cork

## Vineyard

Organic: Yes

Vineyard name: Vigneto Monte Sant'Urbano

Vineyard location: Fumane, Valpolicella Classica, Veneto

Vineyard size: 20 hectares (49 acres)

Soil composition: Calcareous, clay and sand with volcanic origins

Vine training: inclined open pergoletta

Altitude: 280-350 meters above sea level

Vine density: 98 hl per ha

Exposure: Southern

Years planted: 1991

Age of vines: 28 years

First vintage of this wine: 1983

Total yearly production (in bottles): 60,000

## Tasting Notes and Food Pairings

Tasting notes: A deep ruby red color with a broad and intense bouquet redolent of fruit and aromatic herbs. There are spicy hints on the firm and forthright - yet rounded and elegant - palate.

Serving temperature: Best served at 16-18 °C (60.8-64.4 °F).

Food pairings: It goes perfectly with all grilled red meats, braised meats, roasts and cheeses.

Alcohol:

Alc. cont.: 13.5% by vol.

Winemaker:

Alberto Speri

---

*2024 Empson & Co S.p.A. - Copyright © All Rights Reserved.*