

`Palazzo della Torre` 2012
Valpolicella Classico, Veneto, Italy

Allegrini



Grape Varieties **70% Corvina/Corvinone**
 25% Rondinella
 5% Sangiovese

Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	13.5%
Residual Sugar	5.7g/L
Acidity	5.8g/L
Wine pH	3.5
Bottle Sizes	75cl
Notes	Sustainable, Vegetarian

PRODUCER

The Allegrini family estate covers 120 hectares of vineyard in the heart of Valpolicella Classico. Although they have been growing grapes here for centuries, Giovanni Allegrini was the first to bottle the wines. After his death in 1983, Giovanni's passion for and commitment to quality wine was passed onto his children – Walter, Marilisa, and Franco. They worked together to build on his legacy until Walter's death in 2003. Franco looked after the vineyards and the winemaking, while Marilisa has always overseen sales and marketing. Franco sadly passed away in 2022 but was a pioneer in Valpolicella's quest for quality. From the 2007 vintage, he sacrificed the Classico status of the Valpolicella and bottled the wine under Stelvin to eliminate cork taint and random oxidation problems as much as possible, forging a path that many others have followed since.

VINEYARDS

Palazzo della Torre covers 26 hectares of east-facing vineyard planted between 1962 and 2013, situated 240 metres above sea level. Allegrini purchased this vineyard in 1978. Soils are calcareous and rich in marine minerals. Vines are Pergola trentina trained, planted at 3,000 vines per hectare.

VINTAGE

The summer was abnormal given the high temperatures and the prolonged absence of rainfall. The providential downpour on 17th July, with 25 mm of rain managed however, to restore water reserves and bring the vegetation back into a state of equilibrium. In addition, the abundant and much-needed rainfall at the beginning of September - about 80 mm - changed the macroclimate substantially, bringing with it the significant differences in day and night-time temperatures that are so indispensable for producing a wide range of aromas and for the retention of acidity, as well as for the phenolic ripening of the grapes. Although there was a decline in average production of 10% - 15%, the heat wave did not scorch the clusters.

VINIFICATION

The modern version of the traditional 'ripasso' technique was used for Palazzo della Torre, drying a proportion of the grapes in the 'Terre di Fumane' drying centre. This process intensifies the character of the fruit from this vineyard. The grapes to be dried were hand picked in the first week of September, whereas those to be vinified immediately were picked at the end of the month. 70% of the grapes picked were vinified immediately and 30% were left to dry until the second half of December when they were vinified and then refermented with the wine from the fresh grapes. The wine then spent 15 months in second-use barriques. Following blending, it spent a further two months in barrique followed by seven months in bottle.

TASTING NOTES

Ruby red in colour, Palazzo della Torre has enticing aromas of cherry with rich dark chocolate notes. Velvety in texture, it is well-balanced and offers ripe, juicy dark fruit, with silky tannins and refreshing acidity.