

`La Grola` 2014
Valpolicella Classico, Veneto, Italy

Allegrini



Grape Varieties **90% Corvina/Corvinone**
 10% Oseleta

Winemaker **Franco Allegrini**

Closure **Agglomerated Cork**

ABV **13.5%**

Residual Sugar **2g/L**

Acidity **5.4g/L**

Wine pH **3.5**

Bottle Sizes **75cl, 150cl**

Notes **Vegetarian, Vegan**

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

La Grola was bought by Allegrini in 1979. It is situated 310 metres above sea level. The 30 hectare vineyard has a south-easterly aspect, well-drained calcareous and clay soils and vines planted from 1979-1998. The vines are double Guyot trained at a density of 4,240 vines per hectare and have an average age of 25 years.

VINTAGE

2014 was one of the trickiest vintages since 1984. It was a mild and wet winter, so pests and pathogens flourished. This led to lots of disease pressure in the vineyards, especially as it was a wet summer. Nevertheless, wines from around Verona look good and are more aromatic than the previous vintage and lighter in body than past vintages.

VINIFICATION

The grapes were harvested in the second half of September, followed by de-stemming and crushing. Fermentation took place at temperatures between 20-28°C. Maceration lasted for 15 days during which time pumping over took place daily. Malolactic fermentation took place naturally in October. The wine was then racked into oak where it matured for 16 months before being blended and spending a further two months in tank before bottling. The wine was then matured in bottle for 10 months before release.

TASTING NOTES

A full bodied, intense and elegant wine. Dark ruby red in colour, it has a wide, embracing bouquet with notes of wild berries, juniper, tobacco and coffee essence. The high plant density and resulting low yields give this wine its unique concentration.