



Grape Varieties **70% Corvina/Corvinone**
30% Rondinella

Winemaker **Franco Allegrini**

Closure **Screwcap**

ABV **13%**

Residual Sugar **2.7g/L**

Acidity **6.3g/L**

Wine pH **3.23**

Bottle Sizes **37.5cl, 75cl**

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

The south-east facing vineyards are located in the hills of the Valpolicella Classico region at 180-280 metres above sea level. The soil there is very varied but mostly chalky, of volcanic origin. The older vineyards are trained using the pergola Trentina system, planted with about 3,000 vines per hectare, whereas the newer ones use the single Guyot system with 5,000 plants per hectare. The vines are 35 years old on average.

VINTAGE

The 2017 vintage was a good one in Valpolicella. Winter was mild without extreme weather conditions. The beginning of the vegetative cycle saw low rainfall but still within the norm. Summer was dry and breezy, with wide variations in diurnal temperatures in the final few weeks. This allowed the grapes to express their varietal aromas as well as ensuring their excellent health. Harvest started on 4th September, and grapes were picked in perfect health.

VINIFICATION

The grapes were destemmed before soft-pressing, after which fermentation occurred at 25-31°C in temperature-controlled stainless steel tanks. Fermentation lasted nine days after which the wine was held in stainless steel tanks until bottling in mid-February where it spent a further two months before release.

TASTING NOTES

This Valpolicella is ruby red in colour, with youthful highlights. Fragrant fruit with prominent notes of dark cherries are echoed by fresher hints of pepper and aromatic herbs, typical of Corvina and its genetic cousin Corvinone, the historic varieties of this appellation. This Valpolicella is impressively lively and playful on the palate, whilst exhibiting delicacy and finesse at the same time.

AWARDS

International Wine Challenge 2018, Silver