

Valpolicella 2018

Valpolicella, Veneto, Italy

Allegrini



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| Grape Varieties | 70% Corvina 30% Rondinella |
| Winemaker | Franco Allegrini |
| Closure | Screwcap |
| ABV | 13% |
| Residual Sugar | 2.5g/L |
| Acidity | 5.8g/L |
| Wine pH | 3.25 |
| 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. He was an inspiring figure who led the way in Valpolicella's quest for quality, forging a path many others have followed. In 2023, Franco's sons Francesco, Giovanni and Matteo, alongside their cousin Silvia Allegrini (Walter's daughter), became custodians of their family's historic estate.

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

This year the vegetative cycle of the vines was long, with slow ripening, and abundant, high-quality grapes. Spring was particularly wet and in early July, due to the considerable number of bunches, they carried out some thinning to restore the equilibrium of the vineyard. A dry period started in July, interspersed with some timely showers. In September, temperatures rose again, reaching highs of up to 33°C, but equally high fluctuations (even differences of 15°C between day and night), enabled the grapes to attain ideal ripeness. Phenolic maturity was achieved in the last third of September. The grapes were in healthy condition, with high quantities and quality.

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 wine 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.