

Allegrini,

`Giovanni Allegrini` Recioto Classico 2015
Valpolicella Classico, Veneto, Italy

Allegrini



Grape Varieties **40% Corvina**
 40% Corvinone
 15% Rondinella
 5% Oseleta

Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	14%
Residual Sugar	123g/L
Acidity	7.3g/L
Wine pH	3.46
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 situated in the hills of the Valpolicella Classico region at 280 metres above sea level. Soils there mostly consist of chalk and clay. The older vines are trained using the Pergola Trentina, with 3,000 vines per hectare, whereas the younger ones are Guyot trained, with 5,000 vines per hectare. The average age of the vines is 35 years.

VINTAGE

The vintage was characterised by fairly high temperatures and healthy grapes that were perfectly intact at harvest time. The ripening phase required two emergency irrigations in the upper hillside vineyards. The vineyards also benefited from the timely rainfall on 20th August, which helped maintain the physiological balance of the vines, resulting in the complete aromatic and phenolic ripening of the grapes. The absence of rain, except on two days, during the harvest period meant that the work was carried out easily and almost without interruption. The forecast is that vintage 2015 wines will be complex and long-lived, characterised by slightly higher than average alcohol content and a good balance between acidity and extract.

VINIFICATION

Harvest began in mid-September. After picking, the grapes were dried naturally for four to five months at the 'Terre di Fumane' - a temperature- and humidity-controlled drying centre. During the drying period, 50% of the original weight of the grapes was lost. Vinification began with the destemming and soft pressing of the grapes which were then fermented in stainless-steel tanks at temperatures of up to 22°C. Maceration lasted for 25 days with daily pumping over. The wine was racked into 225-litre French oak barriques, where it remained for 14 months until bottling.

TASTING NOTES

The nose is bursting with fruit, followed by fresh floral notes and pepper. After prolonged ageing, the wine offers more evolved nuances of fruit preserved in alcohol and aromatic herbs. The sweetness is balanced by acidity and tannins, creating an approachable wine of great finesse. The wine is named after the founder, Giovanni Allegrini, who chose this as his preferred wine.