

**`La Poja` 2016**  
**Valpolicella Classico, Veneto, Italy**

*Allegrini*



Grape Varieties	<b>100% Corvina/Corvinone</b>
Winemaker	<b>Franco Allegrini</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>

### 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

Located at the top of Podere La Grola, Sant'Ambrogio di Valpolicella, 320 metres above sea level, the vineyard comprises 2.65 hectares planted in 1979 with a south-east exposure. The soil is well drained, calcareous (78.5% chalk) and stony. Soils are marginally alkaline and combine with the active limestone content to reduce the vines' vigour. The vines are double Guyot trained at a density of approximately 4,240 vines per hectare.

### VINTAGE

Spring saw more rainfall than usual, which meant careful work had to be undertaken in the vineyard to protect the vines. The second half of June gave way to fine weather that continued throughout the summer months, with temperatures not exceeding 35°C. Marked differences in daytime and night-time temperatures, in particular during veraison, and combined with the considerable water reserves accumulated during spring, resulted in an increase in sugar concentration. This helped to maintain acidity and facilitated the development of the specific flavour characteristics of each variety. Finally, a 'slow' harvest in ideal weather conditions allowed the grapes to achieve perfect ripening at a gradual pace. Vintage 2016 promises to be one of the best years ever, outstanding for its great balance and elegance.

### VINIFICATION

The grapes were harvested at the end of September, destemmed and crushed with maceration lasting 12-15 days with regular, daily pumping over. Fermentation took place in temperature-controlled stainless steel tanks between 22-31°C with malolactic fermentation occurring naturally in November. The wine was then racked into new oak barriques where it aged for 20 months, followed by eight months in large oak casks. The wine was left to age in the bottle for an additional 10 months.

### TASTING NOTES

After more than four years ageing, the wine is still extraordinarily fresh and crisp with a full spectrum of aromas, ranging from blackcurrant and cherry, to liquorice, vanilla and smoky tobacco notes, which develop on the palate. Full bodied and elegant, framed by taut tannins the wine has a long, lingering finish.