

Allegrini,

`Palazzo della Torre` 2017

Valpolicella Classico, Veneto, Italy

Allegrini



Grape Varieties	40%	Corvina
	30%	Corvinone
	25%	Rondinella
	5%	Sangiovese

Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	13.5%
Residual Sugar	3.8g/L
Acidity	5.6g/L
Wine pH	3.41
Bottle Sizes	150cl

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

Palazzo della Torre covers 26 hectares of east-facing vineyard planted between 1962 and 1989, situated at an average altitude of 240 metres above sea level. Vines are trained with the traditional Pergola Trentina system and planted with a density of 3,000 vines per hectare. The entire area is terraced by means of the traditional dry-stone walling called 'marogne' in local dialect, a highly characteristic example of local, rural architecture. The subsoil is primarily composed of marly limestone that encourages the concentration of sugars in the grapes while maintaining a good degree of acidity.

VINTAGE

Unlike in other areas of Italy, the 2017 vintage developed with very satisfactory regularity. The vineyards escaped frost and hailstorms, and while rainfall was lower than average, it was still within the norm. The dry and breezy climate, with wide variations in day-night temperatures in the final few weeks, enabled the grapes to fully express their varietal aromas in addition to ensuring their excellent health.

VINIFICATION

Franco Allegrini used the modern version of the traditional 'ripasso' technique for Palazzo della Torre, drying a proportion of the grapes in the 'Terre di Fumane' drying centre, to intensify the character of this vineyard. The grapes that were dried were hand picked during September, and the grapes vinified immediately were picked at the end of the month. 70% of the grapes picked were vinified immediately and 30% were left to dry until the second half of December when they were vinified and then refermented with the wine from the fresh grapes. The wine spent 15 months in second-use barriques, and was blended together for two months, then aged for a further seven months in bottle.

TASTING NOTES

This wine is elegant and well balanced, with a good structure and aroma. Ruby red in colour with purple hues, it offers light hints of raisins, sophisticated notes of vanilla, black pepper, cloves and cinnamon. It has a long, velvety finish and soft tannins.

LIBERTY WINES