

Allegrini,

Amarone della Valpolicella Classico 2016

Valpolicella Classico, Veneto, Italy

Allegrini



Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	15.5%

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 Allegrini family's south-east facing vineyards are located in the Valpolicella Classico hills at 180-280 metres above sea level. The varied soils are mostly chalk and clay and are well-drained. The older vines are 30 years old on average, pergola trentina-trained, with about 3,000 vines per hectare. Newer vines are single Guyot trained with about 5,000 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 dried at 'Terre di Fumane', a state of the art drying centre with controlled temperature and humidity. Under these conditions, the development of botrytis was avoided and the integrity of the fruit preserved. During the drying period, the grapes lost 40-45% of their original weight. Vinification took place in the first two weeks of January. The dried grapes were de-stemmed, crushed and fermented in stainless steel tanks at temperatures between 8-22°C. Maceration lasted 25 days, with daily pumping over. The wine was racked into 100% new oak barriques (225 litres) in March for 18 months. After blending, it spent seven months in 8,700 litre oak casks, and 14 months in bottle.

TASTING NOTES

A classic of the appellation with both tradition and a sense of place. With intense aromas of ripe, dark fruit and spice, it has an imposing structure and depth, superb balance with refined tannins and a long, spiced finish.