

Allegrini,

`Fieramonte` Amarone della Valpolicella Classico Riserva \$ 2013

Valpolicella Classico, Veneto, Italy

Allegrini



Grape Varieties

45%	Corvina
45%	Corvinone
5%	Oseleta
5%	Rondinella

Winemaker **Franco Allegrini**

Closure **Natural Cork**

ABV **16.5%**

Residual Sugar **3.8g/L**

Acidity **6.11g/L**

Wine pH **3.44**

Bottle Sizes **75cl**

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 history of the Fieramonte vineyard dates back to the mid-16th century when an ancestor of the Allegrini Family, Allegrino Allegrini, fought for the right to access a certain invaluable 'naturally-occurring spring' in this very special part of the upper Valpolicella Classica. This 3.86 hectare vineyard sits at an altitude of 415 metres above sea level and the south-east facing slopes catch the best of the morning sun. The soil is loose and pebbly, rich in stony matter, magnesium and iron, with low level of clay and good resistance to drought. The vineyard has been part of the Allegrini family for many generations, but in 2003 it had to be replanted due to a disease. The newly planted vineyard has a density of 4,545 vines per hectare and it is cultivated with Guyot training.

VINTAGE

2013 was characterised by specific climatic conditions that encouraged slow but optimal ripening of the grapes. In autumn, the climate was generally mild with temperatures above the seasonal average, followed by a very rainy and snowy winter. The mild conditions continued throughout spring. The months of July and August were crucial, with their high temperatures and highly beneficial day-night temperature variations, which were very important for ideal ripening. The climate during harvest in September and October was mostly good even if it was interspersed with days of heavy rain.

VINIFICATION

Bunches were hand picked and selected in mid-September. Once at the drying facilities, the bunches were laid to dry until January, losing 40-50% of their weight. In January, the dried bunches were destemmed and softly pressed. Fermentation was carried out in stainless-steel tanks. The wine was aged in French oak barriques for 48 months before being blended. The finished wine then spent one year in bottle before release.

TASTING NOTES

The wine has a beautifully bright and intense ruby colour. The nose is reminiscent of the cherries that ripen on the highest hills in the Valpolicella region in July. The typical local aromas are accompanied by a deep note of black pepper and cloves. The palate is full, fresh and balanced with a subtle mineral note on the finish.

LIBERTY WINES

