



Grape Varieties	<b>40% Corvina</b> <b>30% Corvinone</b> <b>25% Rondinella</b> <b>5% Sangiovese</b>
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Winemaker	<b>Franco Allegrini</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Bottle Sizes	<b>150cl</b>
Notes	<b>Vegetarian, Vegan</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

Palazzo della Torre covers 26 hectares of east-facing vineyards 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

This year the vegetative cycle of the vines was long, with slow ripening. Spring was particularly wet and in early July, due to the considerable number of bunches, the vineyard team carried out some thinning to restore the equilibrium of the vineyard. A dry period started in July, interspersed with some timely showers. In September, temperatures rose again, reaching highs of up to 33° C, but equally high fluctuations (even differences of 15°C between day and night), enabled the grapes to attain ideal ripeness. The harvested grapes were in healthy condition, and both quantity and quality were high.

## 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 oak 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.