



Grape Varieties	96% Turbiana 4% Cortese
Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	13%
Residual Sugar	2.2g/L
Acidity	6.35g/L
Wine pH	3.18
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 grapes for this wine come from 50 hectares vineyards in the municipality of Pozzolengo, to the south of the Lugana denomination, at an altitude of 100 metres above sea level. From the slopes of this medieval village, the Guyot-trained south-west facing vineyards stretch out as far as the small lake "Mantellina" that lends its name to the wine and to a protected unspoilt area populated by rare animal species (the "Oasis"). Here the clays become sandier and contain considerable gravelly elements. These unique clays leave an unmistakable imprint on the Turbiana grapes enhancing the refreshing acidity of this grape variety.

VINTAGE

The weather in vintage 2021 was marked by a moderate rainfall, and a dry but cool spring that led to lower yields due to flower-bud blast, and therefore to the production of lighter bunches than usual. Ripening started very late compared to the last 10 years: the sunny weather, not too hot during the day and cool at night, allowed the vines to recover much of the delay, to the extent that on 20th September the ripening was in line with various past years. The season finished with very positive conditions: with no rain in the last 40 days of ripening, and dry, cool and breezy nights which ensured that the grapes' acidity levels remained very strong. The combination of a cool and dry climate and healthy grapes made it possible to wait for the right aromatic and phenolic ripeness of the berries without losing freshness. To sum it up, the 2021 harvest can be considered exceptional.

VINIFICATION

The grapes for this wine were harvested by hand. Once at the winery, the grapes were destemmed and then softly pressed. The must was fermented in stainless steel vats. The wine was then aged in stainless steel vats for four months and for two months in bottle before release.

TASTING NOTES

Pale straw yellow in colour with greenish reflections. The delicate, understated fragrances proffer floral notes mixed with hints of almond. The palate is graceful, well-defined, taut and flavoursome.