

Allegrini,  
`La Poja` 2018  
Veneto, Italy

*Allegrini*



Grape Varieties	<b>100% Corvina/Corvinone</b>
Winemaker	<b>Franco Allegrini and Paolo Mascanzoni</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1.4g/L</b>
Acidity	<b>6g/L</b>
Wine pH	<b>3.43</b>
Bottle Sizes	<b>75cl</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. He was an inspiring figure who led the way in Valpolicella's quest for quality, forging a path many others have followed. In 2023, Franco's sons Francesco, Giovanni and Matteo, alongside their cousin Silvia Allegrini (Walter's daughter), became custodians of their family's historic estate.

## VINEYARDS

Located at the top of La Grola, Sant'Ambrogio di Valpolicella, 320 metres above sea level, the vineyard comprises 2.65 hectares planted in 1979 by Giovanni Allegrini with a south-east exposure. The soil is well drained, calcareous (78.5% chalk) and stony. Soils are marginally alkaline and combine with the active limestone content to reduce the vines' vigour. The vines are double Guyot trained at a density of approximately 4,240 vines per hectare.

## VINTAGE

The season started with a rainy spring. Summer saw regular temperatures, but green harvest was needed to balance the vine vigour in July. The end of summer saw the presence of heavy rainfalls. The weather improved in September, with a large diurnal range (15°C between day and night) that ensured a good level of acidity and great concentration of aromatics in the grapes. Healthy and high-quality grapes were harvested in October, after a long and slow ripening period.

## VINIFICATION

The grapes were hand harvested at the beginning of October, destemmed and crushed with maceration lasting 12-15 days with regular, daily pumping over. Fermentation took place in temperature-controlled stainless steel tanks between 22-31°C with malolactic fermentation occurring naturally in November. The wine was then racked into new French oak barriques for a minimum of 20 months, followed by eight months in large Slavonian oak casks. The wine was left to age in the bottle for an additional 10 months.

## TASTING NOTES

After more than four years ageing, the wine is still extraordinarily fresh and crisp with a full spectrum of aromas, ranging from blackcurrant and cherry, to liquorice, vanilla and smoky tobacco notes, which develop on the palate. Full bodied and elegant, framed by taut tannins the wine has a long, lingering finish.