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| Grape Varieties | 70% Corvina 30% Rondinella |
| Winemaker | Franco Allegrini |
| Closure | Screwcap |
| ABV | 13% |
| Residual Sugar | 1.6g/L |
| Acidity | 5.65g/L |
| Wine pH | 3.37 |
| Bottle Sizes | 37.5cl, 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 south-east facing vineyards are located in the heart of the Valpolicella Classico region, on quality hillside sites at 180-280 metres above sea level. The volcanic soil has a high content of clay and calcareous. The vineyards are trained using the single Guyot system with 5,000 plants per hectare. The vines are 34 years old on average.

VINTAGE

Vintage 2022 started with a dry February and March. The sun, the excessive heat, and the lack of rain created such a critical situation that only some irrigation made it possible for the bunches to ripen. Rainfall between 6th and 13th August brought relief to the vines. The veraison phase speeded up and almost all the bunches were able to ripen, also due to the increase in the day-to-night-time temperature range that occurred in the second half of August. In the first stage of the harvest, a violent hailstorm caused severe damage to the crops. Fortunately, vineyards are located in 4 of the 5 municipalities of Valpolicella in which a large part of the yield was not hit by the hailstorm.

VINIFICATION

The hand-harvested grapes were destemmed before going through a soft-pressing. Fermentation occurred at 25-31°C in temperature controlled stainless-steel tanks and lasted nine days. The wine was then held in stainless-steel tanks until bottling in mid-February, spending a further two months in bottle before release.

TASTING NOTES

This wine is ruby red in colour. On the nose it shows aromas of mature red and black fruits, such as cherries and plums, with prominent notes of black pepper and aromatic herbs. A powerful, succulent Valpolicella accompanied by crisp acidity and a long, satisfying finish.