

Allegrini,

Amarone della Valpolicella Classico 2019

Valpolicella Classico, Veneto, Italy

Allegrini



Grape Varieties	45% Corvina 45% Corvinone 5% Oseleta 5% Rondinella
Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	16%
Residual Sugar	2.6g/L
Acidity	6.05g/L
Wine pH	3.39
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 Allegrini family's south-east facing vineyards are located in the Valpolicella Classico hills at 450-520 metres above sea level. The varied soils are mostly chalk and clay of volcanic origin, which are well-draining. The vines are Guyot-trained and 37 years old on average, planted with about 5,000 vines per hectare.

VINTAGE

Overall, the 2019 vintage was characterised by a very mild winter. Temperatures only hit below 0°C for a few nights in January, whilst peaks of 10°C were recorded both in early December and in early January. This allowed the soils to still be 'workable' so vineyard managers took the opportunity to aerate the soils with some superficial subsoil tilling. There was very little rainfall in March and April which greatly reduced risks of mildew damage. In May however, rainfall came and temperatures dropped very low. This changed the growth-cycle of all plants in the area. This was followed by a cool, dry summer, which is why one can expect wines from this vintage to have finesse and elegance.

VINIFICATION

The grapes were hand harvested in late September, and dried over three to four months using the traditional Appassimento process, during which they lost 40-45% of their original weight. Vinification took place in the first two weeks of January. The dried grapes were destemmed, crushed and fermented in stainless-steel tanks at temperatures between 8-22°C. Maceration lasted 25 days, with daily pumping over. The wine was racked into 100% new oak barriques (225 litres) in March for 18 months. After blending, it spent seven months in bottle.

TASTING NOTES

A classic expression of the appellation, with intense aromas of ripe, dark fruit and spice. The wine shows powerful structure and depth, superb balance with refined tannins and a long finish.