



Grape Varieties	40% Corvina
	30% Corvinone
	25% Rondinella
	5% Sangiovese

Winemaker	Franco Allegrini
Closure	Natural Cork
ABV	13.5%
Bottle Sizes	75cl, 150cl

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 using the Guyot system and planted at a density of 3,000 vines per hectare. The entire area is terraced by traditional dry-stone walling called 'marogne' in local dialect, a highly characteristic example of rural architecture. The subsoil is primarily composed of marly limestone that encourages the concentration of sugars in the grapes while maintaining a good level of acidity.

VINTAGE

Overall the 2020 vintage was a good year, despite some challenges in neighbouring regions. A few summer showers slowed the ripening process, but the warm temperatures picked up in September, providing an excellent opportunity for the grapes to ripen fully before harvest.

VINIFICATION

Allegrini uses 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 fresh grapes were destemmed and pressed immediately after harvest while the dried grapes underwent the same process in the second half of December. Fermentation took place in temperature controlled stainless-steel tanks in 2 stages: the first at controlled temperatures of between 25 and 29°C for 10 days, the second at temperatures ranging from 8 to 10°C for 15 days. The wine was then aged in second use barriques for 15 months before being blended and bottled.

TASTING NOTES

On the nose, this wine reveals distinct notes of berries, aromatic herbs, spices and vanilla. The textured palate is underpinned by sweet, polished tannins that linger on the long and intriguing finish.