



Grape Varieties	<b>40% Corvina</b> <b>40% Corvinone</b> <b>15% Rondinella</b> <b>5% Oseleta</b>
Winemaker	<b>Paolo Mascanzoni</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Residual Sugar	<b>106g/L</b>
Acidity	<b>6.2g/L</b>
Wine pH	<b>3.55</b>
Bottle Sizes	<b>50cl</b>
Notes	<b>Vegetarian, Vegan</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 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 southeast facing vineyards are located the Valpolicella Classico region between 180- 280 meters above sea level. The vines are planted on mostly clay and chalk soils and are trained in a mix of pergola Trentina for the older vines and Guyot for the younger ones. The average age of the vines is 36 years.

## VINTAGE

The 2018 vintage was characterised by a slow ripening and abundant high-quality grapes. Spring was notably wet which saw many bunches produced. Thinning then took place in July to restore balance in the vines. High temperatures continued through the summer months, and the diurnal range in September (up to differences of 15°C between day and night) ensured the grapes achieved the ideal balance. Harvest took place at the end of September with the grapes in perfect health and high in both quality and quantity.

## VINIFICATION

Selected bunches were hand harvested before going through the appassimento process where they lost 45-50% of their original weight. They were then destemmed and gently pressed before being transferred to stainless steel tanks for fermentation. The fermentation took place at temperatures between 8-22°C and lasted for 25 days with daily pump overs.

## TASTING NOTES

On the nose, this wine is bursting with fruit, the notes of cherry are intertwined with pepper and thyme. The vibrant fruit notes give way to a teeming sweetness which is perfectly balanced with finesse in the smooth tannin-rich texture. The wine is named after the founder, Giovanni Allegrini.