



Grape Varieties	96% Turbiana 4% Cortese
Winemaker	Franco Allegrini
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.4g/L
Acidity	6g/L
Wine pH	3.25
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 grapes for this wine come from 50 hectares vineyards in the municipality of Pozzolengo, to the south of the Lugana denomination, at an altitude of 100 metres above sea level. From the slopes of this medieval village, the Guyot-trained south-west facing vineyards stretch out as far as the small lake "Mantellina" that lends its name to the wine and to a protected unspoilt area populated by rare animal species (the "Oasis"). Here the clays become sandier and contain considerable gravelly elements. These unique clays leave an unmistakable imprint on the Turbiana grapes, enhancing the refreshing acidity of this grape variety.

VINTAGE

The 2022 vintage was characterised by some of the hottest and driest climatic conditions for the region. The vine resisted well overall with careful irrigation management that enabled ripening to progress uniformly, guaranteeing the aromatic complexity and balance of the wine. Ripening finalised after some August rainfall which helped the vines reach harvest-time in an appropriate vegetative state, producing perfectly ripe grapes. Early ripening and rapid progress led to high sugar content and relatively low acidity.

VINIFICATION

The grapes for this wine were harvested by hand. Once at the winery, the grapes were destemmed and then softly pressed. The must was fermented in stainless steel vats. The wine was then aged in stainless steel vats for four months and for two months in bottle before release.

TASTING NOTES

On the nose, the wine shows ripe white fruit complemented by delicate fresh floral notes mixed with hints of almond. The rich palate is balanced by acidity, providing a complex supple mouthfeel.