



Grape Varieties **90% Corvina**
10% Oseleta

Winemaker **Paolo Mascanzoni and Lorenzo Fortini**

Closure **Agglomerated Cork**

ABV **14%**

Bottle Sizes **75cl**

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

La Grola was bought by Allegrini in 1979. Located at 310 metres above sea level. These 30 hectare vineyard has a south-easterly aspect, well-drained calcareous and clay soils and vines planted from 1979-1998. The vines are double Guyot trained at a density of 4,240 vines per hectare.

VINTAGE

The 2021 vintage was exceptional. Spring was marked by moderate rainfall with cool temperatures that led to reduced flower set, and therefore to the production of bunches with less berries than usual. Ripening started very late compared to the last 10 years: the sunny weather, not too hot during the day and cool at night, allowed the vines to recover much of the delay, and by the 20th September the ripening was in line with past years. The season finished with no rain in the last 40 days of ripening, and dry, cool and breezy nights which ensured good acidity levels in the berries. The combination of a cool and dry climate and healthy grapes meant grapes were picked at the optimum level of aromatic and phenolic ripeness and acidity levels.

VINIFICATION

The grapes were hand picked, destemmed and gently crushed before fermentation took place, in stainless-steel tanks. Maceration lasted for 15 days at temperatures between 20-28°C during which pumping overs took place daily. Malolactic fermentation took place naturally in barriques in October. The wine was aged for 16 months in oak, then blended for two months. The wine was then matured in bottle for 10 months before release.

TASTING NOTES

La Grola is a full bodied, intense and elegant wine. Dark, ruby red in colour, it has aromas of wild berries, juniper, tobacco and coffee essence. The high plant density and resulting low yields give this wine its unique concentration.