

Allegrini,

`Giovanni Allegrini` Recioto Classico 2019

Valpolicella Classico, Veneto, Italy

Allegrini



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 vintage began with a mild winter. Temperatures fell below freezing on just a few nights in January. Between the end of March and the beginning of April, temperatures settled above 10°C and the vegetative cycle began. Lack of heavy rain around this time meant that there was little disease pressure. However, temperatures dropped in May and cooler weather was accompanied by rain. These relatively low temperatures continued through the summer and have led to wines with exceptional finesse and elegance.

VINIFICATION

Selected bunches were hand harvested and sorted 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. The wine was then aged in oak barrels for 14 months. The wine spent another year in bottle before release.

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.

Grape Varieties	40% Corvina 40% Corvinone 15% Rondinella 5% Oseleta
Winemaker	Paolo Mascanzoni
Closure	Natural Cork
ABV	14%
Residual Sugar	97g/L
Acidity	5.8g/L
Wine pH	3.5
Bottle Sizes	50cl