



Grape Varieties	70% Corvina 30% Rondinella
Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Screwcap
ABV	12.5%
Residual Sugar	2.3g/L
Acidity	5.5g/L
Wine pH	3.34
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. He was an inspiring figure who led the way in Valpolicella's quest for quality, forging a path many others have followed. In 2023, Franco's sons Francesco, Giovanni and Matteo, alongside their cousin Silvia Allegrini (Walter's daughter), became custodians of their family's historic estate.

VINEYARDS

The south-east facing vineyards are located in the heart of the Valpolicella Classico region, on quality hillside sites at 180-280 metres above sea level. The volcanic soil has a high content of clay and calcareous. The vineyards are trained using the single Guyot system with 5,000 plants per hectare. The vines are 34 years old on average.

VINTAGE

The 2024 harvest confirmed the importance of strategic agronomic choices, particularly the cultivation in hilly areas, which are essential for ensuring the quality and health of the grapes. After a mild winter and a rainy spring with below-average temperatures, the summer saw a sudden increase in heat, requiring careful water management to avoid stress on the vines. September brought milder temperatures and significant day and night temperature variations, favouring aromatic complexity. The resulting grapes were healthy and high-quality thanks to a balanced ripening.

VINIFICATION

The hand-harvested grapes were destemmed before going through a soft-pressing. Fermentation occurred at 25-31°C in temperature controlled stainless-steel tanks and lasted nine days. The wine was then held in stainless-steel tanks until bottling in mid-February, spending a further two months in bottle before release.

TASTING NOTES

This wine is ruby red in colour. On the nose it shows aromas of mature red and black fruits, such as cherries and plums, with prominent notes of black pepper and aromatic herbs. A powerful, succulent Valpolicella accompanied by crisp acidity and a long, satisfying finish.