

Allegrini,
Amarone della Valpolicella Classico 2021
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. 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 Allegrini family's south-east facing vineyards are located in the Valpolicella Classico hills at 450-520 metres above sea level. The varied soils are mostly chalk and clay of volcanic origin, which are well-draining. The vines are Guyot-trained and 38 years old on average, planted with about 5,000 vines per hectare.

VINTAGE

The 2021 growing season began with cool conditions, including a marked temperature drop in April, which delayed budburst. Vine growth subsequently progressed more slowly, remaining around 15– 20 days behind the previous year. Spring was followed by a brief spell of summer heat, with daytime temperatures reaching 34– 35°C and pronounced diurnal variation. In mid-September, timely rainfall brought needed water to the vineyards. By harvest, the grapes had achieved excellent phenolic ripeness, showing fresh, crunchy berry flavours alongside elevated sugar levels. The naturally loose bunch structure, particularly well suited to drying, was a defining characteristic of the vintage.

VINIFICATION

The grapes were hand harvested, and dried over three to four months using the traditional Appassimento process, during which they lost 40-45% of their original weight. The dried grapes were destemmed, crushed and fermented in stainless-steel tanks. Maceration lasted around 25 days, with daily pumping over. The wine was racked into new oak 225 litre barriques for 18 months and then aged for a 14 months in bottle.

TASTING NOTES

A classic expression of the appellation, with intense aromas of ripe, dark fruit and spice. The wine shows powerful structure and depth, superb balance with refined tannins and a long finish.

Grape Varieties	45% Corvina 45% Corvinone 5% Oseleta 5% Rondinella
Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Natural Cork
ABV	16%
Residual Sugar	1.8g/L
Acidity	6.15g/L
Wine pH	3.38
Bottle Sizes	75cl
Notes	Vegetarian, Vegan