



Grape Varieties **70% Corvina**
 25% Corvinone
 5% Rondinella

Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	1.8g/L
Acidity	5.5g/L
Wine pH	3.47
Bottle Sizes	75cl, 150cl
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. 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 'La Grola' vineyard was bought by Giovanni Allegrini in 1979. Planted at 310 metres above sea level, this 30-hectare site has a south-easterly aspect and well-drained calcareous and clay soils. The youngest plantings date to 1998, and the vines are double Guyot trained at a density of between 4,240 and 6,500 vines per hectare. This high-density planting creates low yields of consistently high-quality fruit, with marked concentration of flavour.

VINTAGE

The 2022 vintage was markedly different from previous years. Drought conditions began in February and March, leading to an early start to the growing season by about 20 days. The intense heat, strong sunlight, and lack of rainfall created critical conditions, making emergency irrigation essential for grape maturation. However, rainfall in early August provided much-needed relief, completely shifting the course of the vintage. Veraison accelerated, and nearly all the grape clusters were able to ripen, aided by the increased nighttime temperature variation in the second half of August.

VINIFICATION

The grapes were de-stemmed and crushed, then fermented at 20-25°C for 15 days with gentle extraction. The wine was then aged in a mix of second fill barrique and 85 hectolitre casks for 16 months before bottling. It remained in bottle for 10 months before release.

TASTING NOTES

This wine has a complex tannic structure, balanced by refreshing acidity and ripe fruit. Its complex nose of blackberries, cherries, and violets is complemented by notes of vanilla, tobacco, and dark chocolate. The tannins are present yet mature, creating a velvety sip with a long finish of red and black fruits.