



Grape Varieties	95% Turbiana 5% Cortese
Winemaker	Paolo Mascanzoni and Lorenzo Fortini
Closure	Agglomerated Cork
ABV	13%
Residual Sugar	2.1g/L
Acidity	5.95g/L
Wine pH	3.22
Bottle Sizes	75cl
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 grapes for this wine come from 50 hectares vineyards in the municipality of Pozzolengo, to the south of the Lugana denomination, at an altitude of 100 metres above sea level. From the slopes of this medieval village, the Guyot-trained south-west facing vineyards stretch out as far as the small lake "Mantellina" that lends its name to the wine and to a protected unspoilt area populated by rare animal species (the "Oasis"). Here the clays become sandier and contain considerable gravelly elements. These unique clays leave an unmistakable imprint on the Turbiana grapes, enhancing the refreshing acidity of this grape variety.

VINTAGE

The 2024 vintage started with a mild winter and cool, wet spring, but sudden summer heat required precise water management to maintain vine health. September's moderate temperatures and significant diurnal variation enhanced aromatic development while preserving acidity. Climate monitoring technologies enabled optimized treatments and improved sustainability practices. Harvest began in mid-September, producing well-balanced grapes of exceptional quality and health

VINIFICATION

The grapes for this wine were harvested by hand. Once at the winery, the grapes were destemmed and then softly pressed. The must was fermented in stainless steel vats between 14 and 15°C. The wine was aged in stainless steel vats for four months on the fine lees and then in bottle for two months before release.

TASTING NOTES

On the nose, the wine shows ripe white fruit complemented by delicate fresh floral notes mixed with hints of almond. The rich palate is balanced by acidity, providing a complex supple mouthfeel.