



Grape Varieties	<b>100% Corvina/Corvinone</b>
Winemaker	<b>Franco Allegrini and Paolo Mascanzoni</b>
Closure	<b>Natural Cork</b>
ABV	<b>14.5%</b>
Residual Sugar	<b>1.3g/L</b>
Acidity	<b>6.55g/L</b>
Wine pH	<b>3.46</b>
Bottle Sizes	<b>75cl, 150cl</b>
Notes	<b>Vegetarian, Vegan</b>

## 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

Located at the top of La Grola, Sant'Ambrogio di Valpolicella, 320 metres above sea level, the vineyard comprises 2.65 hectares planted in 1979 by Giovanni Allegrini with a south-east exposure. The soil is well drained, calcareous (78.5% chalk) and stony. Soils are marginally alkaline and combine with the active limestone content to reduce the vines' vigour. The vines are double Guyot trained at a density of approximately 4,240 vines per hectare.

## VINTAGE

The 2019 harvest was a return to a more classic harvest schedule, compared to previous year, beginning in mid-September and ended in mid-October. The season started with a mild winter. There was very little rainfall in March and April which greatly reduced risks of mildew damage. In May however, rainfall came and temperatures dropped very low. This changed the growth-cycle of all plants in the area. This was followed by a cool, dry summer, which is why one can expect wines from this vintage to have finesse and elegance.

## VINIFICATION

The grapes were hand harvested at the beginning of October, and carefully sorted in the vineyard for ripeness. Upon arrival at the winery, the grapes were destemmed and crushed with a maceration lasting 12 to 15 days with continuous pumping over. Fermentation took place in temperature controlled stainless steel tank between 22-31°C. The wine was then racked into new French oak barriques where it aged for a minimum of 20 months, followed by eight months in large Slavonian oak casks. The wine was left to age for a further minimum of 10 months in bottle before being released.

## TASTING NOTES

On the nose, this wine opens with intense and enveloping aromas of black cherry, plum, and pomegranate, enriched with black pepper, cloves, and vanilla. On the palate, it combines freshness with touches of dark chocolate and coffee. Full bodied and elegant, framed by taut tannins the wine has a long, lingering finish.