Allegrini,

# `Palazzo della Torre` 2023

**Veneto, Italy**




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|---|---|
| Grape Varieties | **70% Corvina**<br>**25% Corvinone**<br>**5% Rondinella** |
| Winemaker | **Paolo Mascanzoni** |
| Closure | **Natural Cork** |
| ABV | **13.5%** |
| Residual Sugar | **3.3g/L** |
| Acidity | **5.65g/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

Palazzo della Torre covers 26 hectares of east-facing vineyards planted between 1962 and 1989, at 450m-520m above sea level. These terraced vines are trained using the Guyot system and planted at a density of 3,000 vines per hectare. Valpolicella's terraced vineyards are created using traditional dry-stone walling called 'marogne', a highly characteristic example of rural architecture. The subsoil is primarily composed of marly limestone that encourages the concentration of sugars in the grapes while maintaining a good level of acidity.

## VINTAGE

The 2023 season is considered one of the hottest and most challenging vintages in Italy, due to long periods of drought and severe hailstorms resulting in poor yields. However, the altitude of the vineyards allowed for an excellent diurnal range, characterised by warm days and cool nights, which helped in preserving the excellent acidity and freshness of the grapes.

## VINIFICATION

Allegrini uses the modern version of the traditional 'ripasso' technique for Palazzo della Torre. This involves drying a portion of the grapes in their 'Terre di Fumane' drying centre to intensify the character of the vineyard. The remaining grapes were destemmed and pressed immediately after harvest, with the dried grapes undergoing the same process later in the year. Fermentation took place in temperature-controlled stainless-steel tanks. The wine was aged in second-use oak barriques before being blended for two months. It was bottle-aged for seven months before release.

## TASTING NOTES

This is a distinctive and expressive wine, defined by fragrant notes of red berries, aromatic herbs, spices and vanilla. The palate is textural and vibrant, with polished tannins that complement a lengthy finish.