Allegrini,

`Giovanni Allegrini` Recioto Classico 2021

Valpolicella Classico, Veneto, Italy



Grape Varieties	**40% Corvina** **40% Corvinone** **15% Rondinella** **5% Oseleta**
Winemaker	**Paolo Mascanzoni**
Closure	**Natural Cork**
ABV	**14%**
Bottle Sizes	**50cl**
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 southeast facing vineyards are located the Valpolicella Classico region between 180- 280 meters above sea level. The vines are planted on mostly clay and chalk soils and are trained in a mix of pergola Trentina for the older vines and Guyot for the youngers ones. The average age of the vines is 36 years.

VINTAGE

The 2021 vintage was marked by cool temperatures with a significant drop during April. These conditions led to a delay in budburst. As a result, the vegetative development of the vines consequently moved forward by 15-20 days compared to the previous year. In mid-September, some 'providential' rainfall was followed by a short summer, where temperature soared to 34-35°C and temperature variations of around 15°C. By harvest, the grapes had attained excellent phenolic ripeness, with crunchy berry flavours and elevated sugar concentrations. The loose (non-compact) bunches are particularly suitable for drying and were a factor that characterised this particular harvest.

VINIFICATION

Selected bunches were hand harvested and sorted before going through the appassimento process for a minimum of 90 days. During the appassimento period they lost 45-50% of their original weight. They were then destemmed and gently pressed before being transferred to stainless steel tanks for fermentation. The fermentation took place at temperatures between 8-22°C and lasted for 25 days with daily pump overs. The wine was then aged in oak barrels for 14 months. The wine spent another year in bottle before release.

TASTING NOTES

On the nose, this wine is bursting with fruit, the notes of cherry are intertwined with pepper and thyme. The vibrant fruit notes give way to a teeming sweetness which is perfectly balanced with finesse in the smooth tannin-rich texture. The wine is named after the founder, Giovanni Allegrini.