

Allegrini,
Grappa di Amarone della Valpolicella NV
Valpolicella, Veneto, Italy

Allegrini



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 but was a pioneer in Valpolicella's quest for quality. From the 2007 vintage, he sacrificed the Classico status of the Valpolicella and bottled the wine under Stelvin to eliminate cork taint and random oxidation problems as much as possible, forging a path that many others have followed since.

BASE INGREDIENTS

The Allegrini family's southeast facing vineyards are located in the Valpolicella Classico hills at 180-280 metres above sea level. The soils are varied, but mostly chalky, stony and well-drained. The older vines are 30 years old on average, pergola trentina trained, with about 3,000 vines per hectare. Newer vines are single Guyot trained with about 5,000 vines per hectare.

PRODUCTION

The Amarone marc is pressed, and the resulting liquid is distilled to produce a distillate of about 75 % alc. Distilled water is then added. Before being bottled, the distillate (brandy) is refrigerated at a temperature of about - 10° c. for about 48 hours and then filtered. The Grappa ages in oak barrels for 12 months

TASTING NOTES

Clear and bright, this is a very clean and pure grappa. It is smooth on the palate with notes of cherry on the finish.

Grape Varieties	80% Corvina 15% Rondinella 5% Oseleta
Distiller	Franco Allegrini
Closure	Natural Cork
ABV	43%
Bottle Sizes	50cl
Notes	Vegetarian, Vegan