

Allegrini,
Grappa di Recioto 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.

PRODUCTION

The Recioto marcs, grape skins, were pressed and the resulting liquid distilled in a steam copper-alembic still, used in a discontinuous cycle, to produce a distillate of about 75% alcohol. Heads and tails are removed to give a purer spirit. Distilled water is then added to bring the alcohol down to 43%. Before bottling, the grappa was re-refrigerated to -10°C for about 48 hours, then filtered.

TASTING NOTES

Smooth, balanced and pure on the palate with a hint of prunes and a touch of sweetness on the finish.

Grape Varieties	75% Corvina 20% Rondinella 5% Molinara
Closure	Natural Cork
ABV	43%
Bottle Sizes	50cl
Notes	Vegetarian, Vegan