

Allegrini

VALPOLICELLA CLASSICO 2019



Appellation: Valpolicella Classico D.O.C

Grape varieties: Corvina Veronese 70%, Rondinella 30%

The territory

Altitude: 180-280 metres (590-919 feet) a.s.l.

Exposure: South-East

Soil characteristics: Very varied, but mostly clayey and calcareous

Training system: Old vines, Pergola Trentina; new vines, Guyot

Average age of the vines: 32 years

Density of planting: Old vineyards 2500/3000 vines/ha, new vineyards approx. 5000 vines/ha

Vinification and ageing

Harvest: Grapes are hand-picked in the second half of September

Pressing: De-stemmed and soft-pressed

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 25-31°C (77-88°F)

Duration of fermentation: Approximately 9 days

Ageing: In stainless steel tanks until mid-February and in the bottle for 2 months

Analytical data

Alcohol content: 13.08% Vol

Total acidity: 5.50 g/l

Residual sugars: 2.5 g/l

Dry extract: 31.2 g/l

pH 3.43

Vintage characteristics

Harvest 2019 began in mid-September and ended in mid-October, returning us to a more 'classic' harvest schedule than in recent years. Overall it was a vintage characterized by a mild winter. Temperatures fell to below 0°C on just a few nights in January, whilst peaks of 10°C were recorded both in early December and in early January. The soils were therefore still 'workable', so and we took the opportunity to aerate them with some superficial subsoil tilling. Between the end of March and the beginning of April, temperatures settled above 10°C and the vine's new vegetative cycle began. The absence of significant rainfall during budding considerably reduced the impact of the main pathogen: downy mildew. In May, the scenario changed abruptly, with the advent of considerable wet weather and very low, practically winter-like temperatures. This situation conditioned the life cycle of all plants, not just vines. The real difference came with the summer, especially in our hillside and upper-hillside vineyards, where temperatures remained below 30/32°C. This is also why we expect wines with exceptional finesse and elegance.

Tasting notes

Ruby red in colour, with purplish-blue highlights; the nose exhibits fragrant fruit with prominent notes of cherries, echoed by fresher hints of pepper and aromatic herbs, typical of Corvina and Corvinone, the historic varieties of this appellation. Whilst young it is impressively lively and playful on the palate while it expresses greater delicacy and finesse some two years later.

Food pairings

This type of Valpolicella is the perfect accompaniment to Italian antipasti, soups, pasta dishes and other dishes typical of Mediterranean cuisine. It also pairs well with roasted and grilled white meats and is ideal as a summer red to drink with fish dishes.

Serve preferably at 16°C (61°F) and open the bottle shortly before drinking.



375 ml 750 ml