

Allegrini

Palazzo della Torre IGT 2011



Appellation: Veronese I.G.T.

Grape varieties: Corvina Veronese 70%, Rondinella 25%, Sangiovese 5%

The territory: Valpolicella Classica

Vineyard location: Fumane di Valpolicella – Palazzo della Torre vineyard, 26.39 hectares planted between 1962 and 2013

Altitude: 240 metres (787 ft) above sea level

Exposure: East/ Southeast

Soil characteristics: Varied, but mostly clayey and chalky

Training system: Pergola trentina

Average age of the vines: 41 years

Density of planting: 3,000 vines/ hectare (1,214 vines/acre)

Vinification and ageing

Harvest: Manual harvest during the first week in September of grapes to be set aside for drying; end of September for grapes to be vinified immediately.

Vinification: The fresh grapes were de-stemmed and pressed in September while the dried grapes underwent the same process in the second half of December.

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature and duration: 1st Fermentation: 25-29° C (77-84°F)/10 days, 2nd Fermentation: 8-22°C (46-72°F)/approx 15 days

Malolactic fermentation: In mid-April in barriques

Ageing: 15 months in second-use oak barriques, blended together for 2 months and then bottle-aged for 7 months

Analytical data

Alcohol content: 13.85% Vol

Total acidity: 6.1 g/l

Residual sugars: 5.4 g/l

Dry extract: 31.9 g/l

Free SO₂: 23 mg/l

Total SO₂: 92 mg/l

pH 3.71

Vintage characteristics

Seasonal development was excellent this year, with ideal day-to-night temperature ranges that effectively preserved the aromatic properties of the grapes until around the 10th of August. The scorching heat wave in the following two weeks had a damaging effect on the grapes that were more exposed to the sun and therefore we immediately set about removing these bunches. The approximately 50 mm (2 inches) of rainfall in late August/early September were a godsend and enabled the vines to recover their vigour and the weather to improve, with a return to day/night temperature ranges similar to those experienced previously. After analysing the grapes, we decided to commence harvesting at the beginning of September. This vintage will exhibit fine extracts together with a broad and intense range of aromas. The wines will therefore be broad and intense on the nose, enabling us to say that the harvest in Valpolicella Classica – whilst a little early and with a 10% lower than average yield – is one of the most promising in recent years.

Tasting notes

This is one of the wines that has made Allegrini famous throughout the world. The vineyard surrounds Villa della Torre, a splendid masterpiece of Renaissance architecture now owned by the family, and produces a full-bodied red wine that has an ageing potential of at least ten years. The blend is the historic combination of Corvina and Rondinella with the addition of a small quantity of Sangiovese. A small percentage of the harvested grapes are left to dry out until December and then added to the previously vinified fresh grapes. The result is a velvety, well-balanced red wine that proffers mature, pulpy fruit.

Food pairings

This wine is a deep ruby red and easily pairs with various Italian dishes, above all risottos, especially those flavoured with saffron, porcini mushrooms and pork; classic dishes such as pasta with Amatriciana and Carbonara sauces, baked lasagna, gnocchi with gorgonzola cheese and walnuts; grilled meats and roasts. This wine also excels when matched with Parma ham and fine-cured Zibello pork loin, as well as medium-matured cheeses, especially Parmigiano Reggiano, pecorino and Monte Veronese. The delightful aroma of raisined grapes is enhanced if the wine is served at 18° C in a large wine glass.



500 ml 750 ml 1.5 Lt 3 Lt