

Allegrini

Valpolicella Classico DOC 2012



Appellation: Valpolicella Classico DOC

Grape varieties: Corvina Veronese 65%, Rondinella 30%,
Molinara 5%

The territory: Valpolicella Classica

Vineyard location: Located in Fumane, Valpolicella, hillside areas

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: 31 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 mid-September

Pressing: De-stemmed and soft-pressed

Fermentation: In temperature controlled stainless steel tanks

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

Length of fermentation: Approximately 9 days

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

Analytical data

Alcohol content: 13.15% Vol

Total acidity: 5.2 g/l

Residual sugars: 2.9 g/l

Dry extract: 28.7 g/l

Free SO₂: 20 mg/l

Total SO₂: 82 mg/l

pH 3.36

Vintage characteristics

The summer was definitely abnormal, given the high temperatures and the prolonged absence of rainfall. The providential downpour of July 17th, with 25 mm (1 inch) of rain managed, however, to restore water reserves and bring the vegetation back into a state of equilibrium. In addition, the abundant and much-needed rainfall at the beginning of September - about 80 mm (3 inches) - changed the macroclimate substantially, bringing with it the significant differences in day and night-time temperatures that are so indispensable for producing a wide range of aromas and for the retention of acidity, as well as for the phenolic ripening of the grapes. Although there was a decline in average production of 10% - 15%, the heat wave did not scorch the clusters. The harvest, which was interrupted by only two rainy days on 28th and 29th September, ended on October 17th. We expect wines with fine varietal expression, good acid content and structure.

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 whereas some two years on it expresses greater delicacy and finesse.

Food pairings

This type of Valpolicella is the perfect accompaniment to Italian antipasti, soups, pasta dishes and other dishes typical of Mediterranean cuisine. 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