

Allegrini

Amarone Classico 2011



Appellation: Amarone della Valpolicella Classico D.O.C.G.
Grape varieties: Corvina Veronese 90%, Rondinella 5%, Oseleta 5%

The territory: Valpolicella Classica

Vineyard location: Located in the hills of the Valpolicella Classico area
Altitude: 180-280 metres (591-919 feet) above sea level
Exposure: Southeast
Soil characteristic: Varied, but mostly clayey and chalky soils of volcanic origin
Training system: Old vines Pergola Trentina, new vines Guyot
Average age of the vines: 32 years
Density of the vineyards: Old vines, about 3,000 plants/Ha, new vines about 5,000 plants/Ha

Vinification and ageing

Harvest: Hand harvest of selected bunches carried out in late September
Appassimento (drying process): Naturally dried for 3-4 months in the drying facility. The grapes lose 40-45% of their original weight
Vinification: De-stemmed and soft-pressed in early January
Fermentation: In temperature controlled stainless steel tanks
Fermentation temperature: 8-22°C (46-72°F)
Length of fermentation: 25 days with daily periodic pumping over
Ageing: 18 months in oak, then blended together for 7 months

Analytical data

Alcohol content: 15.75% Vol
Total acidity: 6.0 g/l
Residual sugars: 4.5 g/l
Dry extract: 33.2 g/l
Free SO₂: 15 mg/l
Total SO₂: 62 mg/l
pH 3.50

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 the 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

The result of the Allegrini family's expertise, a true classic of the appellation, this red wine embraces tradition, territory and the know-how of country ways. Corvina, Corvinone, Rondinella and Oseleta are left to air dry at least until December and are checked daily to ensure perfectly healthy grapes. Lengthy refining and ageing finally yields a red wine that has become emblematic of Italian oenology, alongside Barolo and Brunello di Montalcino. It has imposing structure and depth, as much in its aromas of mature fruit and spices, as on the palate, where the alcohol is sustained by the right degree of acidity and refined tannins.

Food pairings

Traditionally enjoyed with game, roasted and grilled meats, casseroles and well matured cheeses. Excellent with hearty dishes. Amarone's distinctive flavour compliments new and exotic sweet and sour dishes. It is therefore also perfect with Asian and middle-eastern dishes. Serve at 18°C (64°F) and open the bottle an hour before drinking. This wine has the potential to age for more than 20 years.



375 ml 750 ml 1.5 Lt 3 Lt 6 Lt 9 Lt