Appellation: Veronese I.G.T.
Grape varieties: Corvina 90%, Oseleta 10%

The territory: Valpolicella Classica
Vineyard location: La Grola vineyard, located in Sant’Ambrogio di Valpolicella, 30 hectares (74 acres) planted between 1979-1998
Altitude: 310 m (984 ft) a.s.l.
Exposure: South-easterly
Soil characteristics: Clayey and chalky soil, rich in stony matter and poor in organic substances
Training system: Bilateral guyot
Average age of the vines: 26 years
Density of the vineyard: 1979 planting: 4,240 vines/ha (1,715 vines/ac); 1998 planting: 6,500 vines/ha (2,630 vines/ac)

Vinification and ageing
Harvest: Manual harvest at the beginning of October
Vinification: Soft crushing and de-stemming
Fermentation: In temperature-controlled stainless steel tanks with daily pumping over
Fermentation temperature: 20-28°C (68-82°F)
Length of fermentation: Approx. 15 days
Malolactic fermentation: Naturally, in barriques, in October,
Ageing: 16 months in oak, then blended together for 2 months followed by 10 months of bottle-ageing

Analytical data
Alcohol content: 13.85% Vol
Total acidity: 5.7 g/l
Residual sugars: 3.2 g/l
Dry extract: 33.0 g/l
Free SO2: 25 mg/l
Total SO2: 83 mg/l
pH 3.32

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 in) of rain managed, however, to restore water reserves and bring the vegetation back into balance. In addition, the abundant and much-needed rainfall at the beginning of September – about 80 mm (3 in) – 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
La Grola is the extraordinary result of the meeting of two great personalities: the hill of La Grola and the Valpolicella's autochthonous grapes. The excellent exposure of the vineyards, which enjoy the sun’s warm rays and the cool breezes that come from nearby Lake Garda, allows the grapes to produce their very best. Careful, craftsman-like ageing in the cellar yields a red wine with great elegance, harmony and finesse that can evolve positively for over a decade.

Food pairings
La Grola is excellent paired with red meat dishes, whether roasted or with dark sauces, and especially lamb and kid. It is also delicious with stewed or grilled mushrooms and with mild, aged cheeses. Serve at 16-18°C (61-64°F) and open the bottle an hour before consumption.