

Allegrini

AMARONE CLASSICO 2016



Appellation: Amarone della Valpolicella Classico D.O.C.G.
Grape varieties: Corvina Veronese 45%, Corvinone 45%, Rondinella 5%, Oseleta 5%

The territory

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: 36 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: 15.84% Vol
Total acidity: 5.80 g/l
Residual sugars: 2.6 g/l
Dry extract: 34.1 g/l
pH: 3.42

Vintage characteristics

Vintage 2016 was characterized by generally positive climatic conditions, despite above-average rainfall in spring. Heavy rain in May meant that prompt and thorough preventative measures had to be undertaken to protect the vines, which successfully safeguarded their health. The second half of June gave way to fine weather that continued throughout the summer months, with temperatures not exceeding 35°C (95°F). The marked differences in day-night temperatures recorded in particular during veraison, combined with the considerable water reserves accumulated during spring, resulted in an increase in sugar concentration, helped to maintain acidity and facilitated the development of the specific flavour characteristics of each varietal. Finally, a 'slow' harvest in ideal weather conditions allowed the grapes to achieve perfect ripening at a gradual pace. Vintage 2016 promises to be one of the best years ever, outstanding for its great balance and elegance.

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 exotic sweet and sour cuisine and 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.

