

Allegrini

LA GROLA 2017



Appellation: Veronese I.G.T.

Grape varieties: Corvina Veronese 90%, Oseleta 10%

The territory

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

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

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: 14.36 % Vol

Total acidity: 5.70 g/l

Residual sugars: 1.5 g/l

Dry extract: 34.3 g/l

pH: 3.50

Vintage characteristics

2017 has been a strange vintage, with media reports contradicting the reality on the ground in our wine growing areas. Unlike in other areas of Italy, the vintage developed with very satisfactory regularity.

Our vineyards completely escaped frost and hailstorms, and while rainfall was lower than average, it was still within the norm. The dry and breezy climate, with wide variations in day-night temperatures in the final few weeks, enabled the grapes to fully express their varietal aromas in addition to ensuring their excellent health.

Tasting notes

This is a full-bodied, intense and elegant wine. Deep ruby red in colour, it has a very broad bouquet that ranges from the typical scents of red berries to juniper, with final notes of tobacco and coffee. The excellent exposure of the vineyards, which enjoy good sunshine and almost constant breezes, allows the grapes to express their highest potential.

Skilful ageing in the cellar yields a very elegant and harmonious red that is refined and capable of evolving 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.



750 ml 1.5 Lt 3 Lt