

Allegrini

LA POJA 2015



Appellation: Veronese I.G.T.

Grape varieties: Corvina Veronese 100%

The territory

Altitude: 320 m (1049 ft) above sea level

Exposure: South-easterly

Soil characteristics: Clayey and chalky soil (Chalk content 78.5% - Active chalk content 16.78%)

Training system: Guyot

Average age of the vines: 42 years

Density of the vineyard: 4,240 vines/Ha (1,715 vines/ac)

Vinification and ageing

Harvest: beginning of October (late harvest to guarantee fully ripened grapes on the vine)

Vinification: De-stemmed and crushed

Fermentation: In temperature controlled stainless steel tanks with daily periodic pumping over

Fermentation temperature: 22-31°C (68-82°F)

Length of fermentation: 12/15 days

Malolactic fermentation: Naturally in November

Ageing: 20 months in new Allier barrels and then for 8 months in large Slavonian oak casks and left to age in the bottle for 10 months

Analytical data

Alcohol content: 14.74 % Vol

Total acidity: 5.80 g/l

Residual sugars: 2.0 g/l

Dry extract: 33.1 g/l

pH: 3.35

Vintage characteristics

The vintage was characterized by fairly high temperatures and healthy grapes that were perfectly intact at harvest time. The ripening phase required two emergency irrigations in the upper hillside vineyards and also benefitted from the timely rainfall of 20th August, which helped maintain the physiological balance of the vines, resulting in the complete aromatic and phenolic ripening of the grapes. The absence of rain, except on two days, during the harvest period meant that the work was carried out easily and almost without interruption. The forecast is that vintage 2015 wines will be complex and long-lived, characterized by slightly above average alcohol content and a good balance between acidity and extract.

Tasting notes

La Poja is a deep, intense and extraordinarily fruity wine. It embodies the maximum finesse that the noble Veronese grape can express in a treasure trove of opulence, tautness and vigour. Its aromas range from ripe cherry to white pepper, embellished with balsamic nuances and hints of iris.

Food pairings

La Poja makes an ideal accompaniment to roasted red meats and game. It is excellent with aged cheeses, and a perfect match with white or black truffles. Serve at 18°C (64°F) and open the bottle one hour before consumption. Has the potential to age for 18 years.



750 ml 1.5 Lt 3 Lt 6 Lt 9 Lt