

Allegrini

PALAZZO DELLA TORRE 2017



Appellation: Veronese I.G.T.

Grape varieties: Corvina Veronese 40%, Corvinone 30%, Rondinella 25%, Sangiovese 5%

The territory

Altitude: 240 metres (787 ft) above sea level

Exposure: East/Southeast

Soil characteristics: Varied, but mostly clayey and chalky

Training system: Guyot, Pergola Trentina

Density of planting: 3,000 vines/ hectare (1,214 vines/acre)

Vinification and ageing

Vinification: The fresh grapes were de-stemmed and pressed in September while the dried grapes underwent the same process in the second half of December.

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature and duration: 1st Fermentation: 25-29° C (77-84°F)/10 days, 2nd Fermentation: 8-22°C (46-72°F)/approx. 15 days

Malolactic fermentation: In mid-April in barriques

Ageing: 15 months in second-use oak barriques, blended together for 2 months and then bottle-aged for 7 months

Analytical data

Alcohol content: 13,68% Vol

Total acidity: 5.60 g/l

Residual sugars: 3.80 g/l

Dry extract: 34.3 g/l

pH: 3.41

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 wine is elegant and well balanced, with a good structure and aroma. Ruby red in colour with purple hues, it offers light hints of raisins, sophisticated notes of vanilla, black pepper, cloves and cinnamon. It has a long, velvety finish and soft tannins.

Food pairings

Palazzo della Torre easily pairs with various Italian dishes, above all risottos, especially those flavoured with saffron, porcini mushrooms and pork; classic dishes such as pasta with Amatriciana and Carbonara sauces, baked lasagna, gnocchi with gorgonzola cheese and walnuts; grilled meats and roasts. It also excels when matched with Parma ham and fine-cured Zibello pork loin, as well as medium-matured cheeses, especially Parmigiano Reggiano (Parmesan), pecorino and Monte Veronese.

The delightful aroma of raisined grapes is enhanced if the wine is served at 18° C in a large wine glass.



375 ml / 750 ml / 1.5 Lt / 3 Lt