

Allegrini

GIOVANNI ALLEGRINI

2015



Appellation: Recioto della Valpolicella Classico D.O.C.G.
Grape varieties: Corvina Veronese 40%, Corvinone 40%,
Rondinella 15%, Oseleta 5%

The territory

Altitude: 180-280 metres (787 feet) above sea level
Exposure: Southeast
Soil characteristics: Mostly clayey and chalky soil
Training system: Old vineyards: pergola Trentina;
new vineyards: guyot
Average age of the vines: 35 years
Density of the vineyard: Old 3,000 vines/Ha (1,214 vines/acre),
New 5,000 vines/Ha (2,023 vines/acre)

Vinification and ageing

Harvest: Hand harvest of selected bunches during the second half of September
Appassimento (drying process): Grapes are naturally dried in the drying facility where they lose 45/50% of their original weight
Vinification: De-stemmed and soft-pressed in January
Fermentation: In temperature controlled stainless steel tanks
Fermentation temperature: 8-22°C (46-72°F)
Length of fermentation: 25 days with daily periodic pump overs
Malolactic fermentation: Took place naturally in May
Ageing: 14 months in 225-litre French oak barriques, then blended together for 2 months

Analytical data

Alcohol content: 13.60% Vol
Total acidity: 7.30 g/l
Residual sugars: 123 g/l
Dry extract: 41.8 g/l
pH: 3.46

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

While Amarone aims for perfect craftsmanship and a full, pristine range of aromas, full rein is allowed to this category of wine to express all its natural exuberance. The nose is immediately almost bursting with fruit, followed by fresh floral notes and pepper. After prolonged ageing, the wine proffers more evolved nuances of fruit preserved in alcohol and aromatic herbs. The bursting sweetness is kept in check by acidity and tannins, creating an approachable wine of great finesse. This wine, with its unique concentration, is named after the founder of the winery, Giovanni Allegrini, who elected this as his preferred wine.

Food pairings

Traditionally this wine has been enjoyed with dry desserts, such as shortbread, *cantucci* (dry almond cookies), *sbrisolona* (a local crumbly almond pastry), although it also pairs well with soft, dark chocolate cakes. Try it with strawberries and tropical fruits as well. Thanks to its outstanding roundness, it perfectly enhances some cheeses, especially a mild Gorgonzola. Serve at 14°C (57°F) and open the bottle an hour before drinking.



500 ml