

Allegrini

VALPOLICELLA SUPERIORE 2018



Appellation: Valpolicella Superiore D.O.C.

Grape varieties: Corvina Veronese 70%, Rondinella 25%,
Oseleta 5%

The territory

Altitude: 180 - 280 m above sea level (591-919 ft.)

Exposition: South-Easterly

Soil characteristics: Extremely varied, mostly clayey, calcareous
and rich in stones

Training system: Pergola Trentina (arbour trellising)

Average age of the vines: 31 years

Density of the vineyard: About 3,000 vines/Ha

Vinification and ageing

Harvest: Middle of September

Pressing: De-stalking and soft crushing

Fermentation: In temperature controlled stainless steel tanks

Fermentation temperature: 25/31°C

Length of fermentation: 9 days

Malolactic fermentation: Took place naturally during the month
of December

Ageing: 12 months – 50% in large Slavonian oak barrels, 50% in
French oak barriques

Analytical data

Alcohol content: 13.68% Vol

Total acidity: 5.55 g/l

Residual sugars: 4.2 g/l

Dry extract: 34.6 g/l

pH 3.42

Vintage characteristics

This year the harvest was long, with slow ripening, and abundant, high-quality grapes. Spring was particularly wet and in early July, due to the considerable number of bunches, we carried out some thinning to restore the equilibrium of the vineyard. A dry period started in July, interspersed with some timely showers. On the eve of the harvest, heavy rains (up to 170 millimetres of rainfall) made us fear the worst, but fortunately, the forecasted poor weather conditions failed to materialize. In September, therefore, we experienced a sort of new, 'mini summer', with temperatures reaching up to 33°C, high overall temperatures but also equally high fluctuations (even differences of 15°C between day and night), which enabled the grapes to attain ideal ripeness. Phenolic maturity was achieved in the last third of September. The grapes are in a perfectly healthy condition, with high quantities and quality.

Tasting notes

Well-structured wine, with a soft, long and persistent finish. Brilliant ruby red in colour, with a pleasant scent of wild berries. Dry and velvety on the palate, it is characterized by a bitter almond finish.

Food pairings

Pairs perfectly with roasted meats, particularly guinea fowl, pork, goat and lamb. Delicious with mushroom-based dishes and medium-aged cheeses.

Serve at 16-18°C in large red wine glasses.



750 ml