



GIOVANNI ALLEGRINI RECIOTO CLASSICO DOCG 2016



Recioto della Valpolicella Classico D.O.C.G.



Corvina Veronese 40%, Corvinone 40%, Rondinella 15%, Oseleta 5%



Region Veneto

Area Valpolicella Classica, Fumane, Verona

Altitude 180-280 metres above sea level (591-919 feet)

Exposure Southeast

Soil characteristic Mostly clayey and chalky soil

Training system Old vineyards: pergola Trentina; new vineyards: guyot

Average age of the vines 36 years

Density of the vineyards Old 3,000 vines/Ha (1,214 vines/acre), New 5,000 vines/Ha (2,023 vines/acre)



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 pumping over

Malolactic fermentation Took place naturally in May

Ageing 14 months in 225-litre French oak barriques, then blended together for 2 months



Alcohol content 13.77% Vol

Total acidity 6.20 g/l

Residual sugars 106 g/l

Dry extract 148.4 g/l

pH 3.55



Vintage 2016 was characterized by generally positive climatic conditions, despite above-average rainfall in spring. Heavy rain in May meant that prompt and thorough preventative measures had to be undertaken to protect the vines, which successfully safeguarded their health. The second half of June gave way to fine weather that continued throughout the summer months, with temperatures not exceeding 35°C (95°F). The marked differences in day-night temperatures recorded in particular during veraison, combined with the considerable water reserves accumulated during spring, resulted in an increase in sugar concentration, helped to maintain acidity and facilitated the development of the specific flavour characteristics of each varietal. Finally, a 'slow' harvest in ideal weather conditions allowed the grapes to achieve perfect ripening at a gradual pace. Vintage 2016 promises to be one of the best years ever, outstanding for its great balance and elegance.



Dedicated to the company's founder and father of Marilisa and Franco, this represents the most sublime expression of traditional home wines. The lengthy drying of the bunches in the company's drying facility enables the grapes not only to concentrate their sugars but also to transform their aromas into a kaleidoscope of fruit and spices that reverberate in the glass. The cherry intertwines sinuously with pepper and thyme which are then perfectly expressed on the palate, where the teeming sweetness encounters harmony and finesse in the smooth tannin-rich texture.



spices



cherry



pepper



thyme



Sweet pastries such as shortbread, cantucci biscuits, sbrisolona (a typical local pastry cake) and cakes and puddings made with bitter chocolate. It is also pairs very nicely with gorgonzola



Serve at 18°C (64°F) and open the bottle an hour before drinking.



Ageing potential more than 20 years.



500 ml



Wine Spectator

3 times 90+



6 times 90+

JAMES SUCKLING.COM

14 times 90+



5 times Tre Bicchieri