



# LA GROLA 2019



Veronese I.G.T.



Corvina Veronese 90%, Oseleta 10%



**Altitude** 310 metres (948 feet) above sea level

**Exposure** South-easterly

**Soil characteristic** Clayey and chalky soil, rich in stony matter and poor in organic substances

**Training system** Bilateral guyot

**Density of the vineyards** 1979 planting: 4,240 vines/ha (1,715 vines/ac); 1998 planting: 6,500 vines/ha (2,630 vines/ac)



**Harvest** Grapes are hand-picked in the second half of September

**Vinification** Soft crushing and de-stemming

**Fermentation** In temperature controlled stainless steel tanks with daily pumping over



**Fermentation temperature** 20-28°C (68-82°F)

**Length of fermentation** Approx. 15 days



**Malolactic fermentation** Naturally, in barriques, in October,

**Ageing** 16 months in oak, then blended together for 2 months followed by 10 months of bottle-ageing



**Alcohol content** 14.42% Vol

**Total acidity** 5.75 g/l

**Residual sugars** 1.5 g/l

**Dry extract** 34.9 g/l

**pH** 3.48



Harvest 2019 began in mid-September and ended in mid-October, returning us to a more 'classic' harvest schedule than in recent years. Overall it was a vintage characterized by a mild winter. Temperatures fell to below 0°C on just a few nights in January, whilst peaks of 10°C were recorded both in early December and in early January. The soils were therefore still 'workable', so and we took the opportunity to aerate them with some superficial subsoil tilling. Between the end of March and the beginning of April, temperatures settled above 10°C and the vine's new vegetative cycle began. The absence of significant rainfall during budding considerably reduced the impact of the main pathogen: downy mildew. In May, the scenario changed abruptly, with the advent of considerable wet weather and very low, practically winter-like temperatures. This situation conditioned the life cycle of all plants, not just vines. The real difference came with the summer, especially in our hillside and upper-hillside vineyards, where temperatures remained below 30/32°C. This is also why we expect wines with exceptional finesse and elegance.



One of the most beautiful hills in Valpolicella Classica yields the grapes for this fragrant red in which the most elegant grape, Corvina, is completed by a small percentage of the more virile and feistier Oseleta. The aromatic profile ranges from wild fruit to black pepper, leaving soft notes of soil and tobacco in the background. The palate is firm, taut and at the same time gentle. A wine of great class and finesse.



wild fruit



black pepper



tobacco



earthy notes



La Grola is excellent paired with red meat dishes, whether roasted or with dark sauces, and especially lamb and kid. It is also delicious with stewed or grilled mushrooms and with mild, aged cheeses.



Serve at 16-18°C (61-64°F) and open the bottle an hour before consumption.



Ageing potential more than 15 years.



750 ml • 1,5 L • 3 L



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9 times 90+



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