



## PALAZZO DELLA TORRE 2019



Veronese I.G.T.



Corvina Veronese 40%, Corvinone 30%, Rondinella 25%, Sangiovese 5%



**Altitude** 240 metres (787 ft) above sea level

**Exposure** East/Southeast

**Soil characteristic** Varied, but mostly clayey and chalky

**Training system** Guyot

**Density of the vineyards** 3,000 vines/ hectare (1,214 vines/acre)



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

**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



**Alcohol content** 13.71% Vol

**Total acidity** 5.55 g/l

**Residual sugars** 3.9 g/l

**Dry extract** 36.7 g/l

**pH** 3.49



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 Allegrini's great classics, this wine manages to elegantly combine the fullness of the mouthfeel with its immediacy. The nose reveals distinct notes of berries, aromatic herbs, spices and vanilla, which resound on a palate where texture is underpinned by sweet, polished tannins that accompany the tasting to its long and intriguing finish.



berry



spices



vanilla



aromatic  
herbs



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.



Serve at 18°C and open the bottle one hour before consumption.



Ageing potential more than 15 years.



375 ml • 750 ml • 1,5 L • 3 L



**Wine Spectator**  
9 times 90+  
6 times TOP 100

**WINEENTHUSIAST**  
5 times 90+

**Robert Parker**  
WINE ADVOCATE  
12 times 90+

**JAMES SUCKLING.COM**  
11 times 90+