



# LA GROLA 2020



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



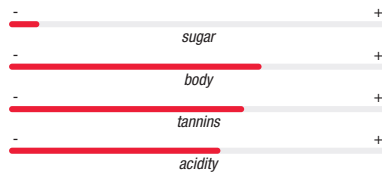
**Alcohol content** 14.21% Vol

**Total acidity** 5.65 g/l

**Residual sugars** 2.1 g/l

**Dry extract** 33.0 g/l

**pH** 3.47



2020 has certainly not been a lucky year: the pandemic, hurricanes, and hail. Nature, however, was able to surprise us again this time, and we have to consider ourselves lucky to have been spared the violent weather that hit areas not far from us in the province of Verona. The ripening of the grapes proceeded somewhat in fits and starts, especially because of the rain in the summer. The good weather in September, however, in combination with our decision not to accelerate the harvest, enabled us to obtain excellent quality grapes. For the reasons we have mentioned, the harvest was prolonged and, like all long harvests, this made it possible to choose the best time to harvest in every single plot and for every single variety, from Corvinone to Corvina, and from Oseleta to Rondinella. The work we carried out in the last few weeks in the vineyard, but also in the previous months, to contain plant vigour and select the bunches, did the rest.



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



Wine Spectator  
10 times 90+

WINEENTHUSIAST  
8 times 90+

Robert Parker  
WINE ADVOCATE  
13 times 90+

JAMES SUCKLING.COM  
9 times 90+