



# VALPOLICELLA SUPERIORE 2020



Valpolicella Superiore D.O.C.



Corvina Veronese 70%, Rondinella 25%, Oseleta 5%



**Altitude** 180-280 metres (590-919 feet) above sea level

**Exposure** South-East

**Soil characteristic** Extremely varied, mostly clayey, calcareous and rich in stones

**Training system** Guyot

**Average age of the vines** 33 years

**Density of the vineyards** About 3,000 vines/Ha



**Harvest** Middle of September

**Pressing** De-stalking and soft crushing

**Fermentation** In temperature controlled stainless steel tanks



**Fermentation temperature** 25-31°C (77-88°F)

**Length of fermentation** Approximately 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



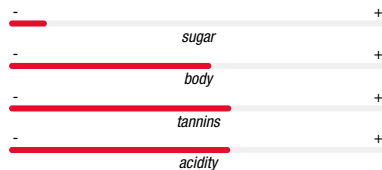
**Alcohol content** 13.72% Vol

**Total acidity** 5.40 g/l

**Residual sugars** 2.9 g/l

**Dry extract** 35.9 g/l

**pH** 3.51



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.



Perfectly mature grapes and strict attention to detail in the winery are the hallmarks of Allegriani's take on the Valpolicella's historic wine. On the nose, notes of cherry stand out clearly on a background of aromatic herbs, white pepper and woodland undergrowth. The palate is full and perfectly poised, with acidity and savouriness providing weight and length to a well-structured, elegant wine.



cherry



aromatic  
herbs



white pepper



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