



VALPOLICELLA SUPERIORE 2021



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



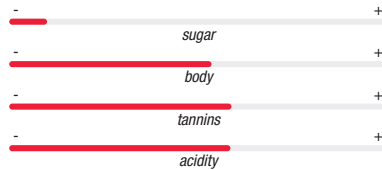
Alcohol content 13.83% Vol

Total acidity 5.70 g/l

Residual sugar 4.0 g/l

Dry extract 36.4 g/l

pH 3.54



Vintage 2021 featured a severe delay in bud burst, caused by a drop in temperatures in April. Full budding was not seen until the end of April. The vegetative development of the vine consequently moved forward by 15-20 days compared to last year.

In mid-September, some 'providential' rainfall was followed by a 'mini summer', which brought temperatures up to 34-35°C and temperature variations of around 15°C. The grapes obtained are vivid in colour, with crunchy berries and elevated sugar concentrations. The loose (non-compact) bunches are particularly suitable for drying and were a factor that characterised this particular harvest.



Perfectly mature grapes and strict attention to detail in the winery are the hallmarks of Allegrini'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

