

La Poja is a vineyard of just 3 hectares, where we produce the most exclusive wine of Allegrini



**Aspect:** S-E

**Soil:** Calcareous, rich in stony content

**Training system:** Double Guyot

**Average vine's age:** More than 40 years



Corvina Veronese 100%



**Harvest:** Manual harvest, sorting the grapes in the vineyard, is carried out at the beginning of October, searching for the perfect ripeness of the grapes.



**Vinification process:** The grapes are fermented in stainless steel tanks with a temperature of 22 to 31°C. Fermentation takes place in 12 to 15 days with continuous pumping over.



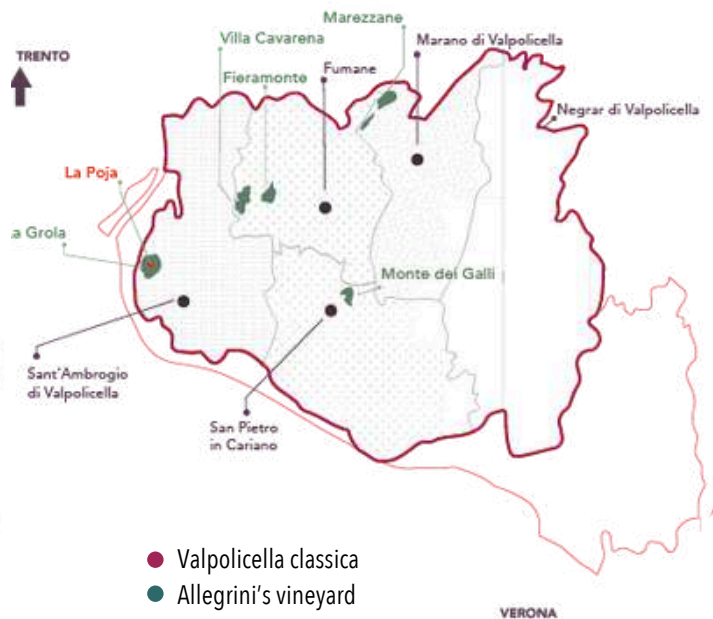
**Ageing:** Maturation takes place in new oak French barriques for a minimum of 20 months. Then the wine is transferred in large Slavonian oak barrels, where it rests for 8 months. It ages for a further minimum of 10 months in bottle before being released.



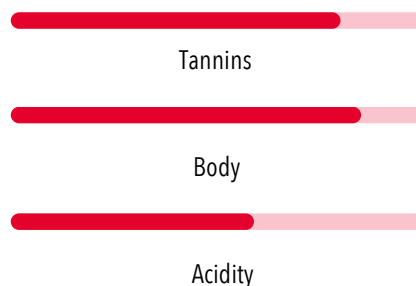
**Alcoholic content:** 15%

**Service temperature:** 18°C

**Ageing potential:** more than 18 years



- Valpolicella classica
- Allegrini's vineyard



### Pairings

La Poja, due to its elegance and aromatic length, calls for complex and elaborate dishes. Excellent with red meat, it finds a perfect match in game, such as wild boar or duck, which enhance its aromatic notes. It is also an ideal match for the challenging pairing with truffle, which complements its elegance and intensity.



Wine Spectator

12 times 90+



8 times 90+



15 times 90+

JAMES SUCKLING.COM

15 times 90+



7 times Tre Bicchieri