

LA GROLA 2020

La Grola represents Giovanni Allegrini's dream of creating a unique and inimitable wine

Aspect: S-E

Soil: Mixed, with a good component of limestone and clay

Training system: Guyot



Corvina Veronese 90%
Oseleta 10%



Harvest: Manual harvest, sorting the grapes in the vineyard, is carried out in the second decade of September



Vinification: The grapes are fermented in stainless steel tanks with a temperature of 20 to 28°C. Fermentation takes 15 days with continuous pumping over.



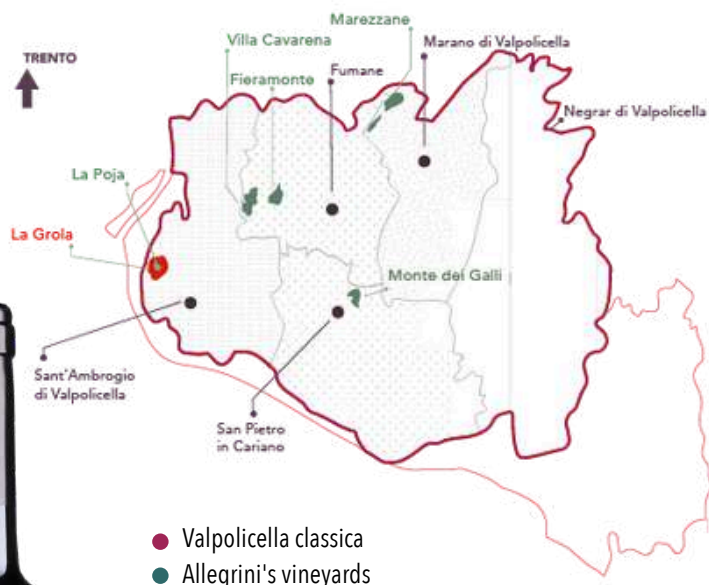
Ageing: Maturation takes place in barriques for a minimum of 16 months. After blending, the wine rests for 2 months before bottling. It ages for a further minimum 10 months in bottle before being released.



Alcohol content: 14%

Serving temperature: 16°C

Ageing Potential: more than 15 years



Cherries



Violet



Blackberries



Black
Pepper



Chocolate



Pairings

La Grola is a structured red wine but at the same time extremely versatile when it comes to pairings. Perfect with meat-based pasta dishes like lasagna Bolognese, it is delicious with stewed mushrooms and with aged, non-spicy cheeses if you're looking for a vegetarian alternative. It's also suitable for meat dishes that require sauces, such as braised or stewed meats.

BEST
AWARDS



Wine Spectator

10 times 90+

WINEENTHUSIAST

8 times 90+

Robert Parker
WINE ADVOCATE

13 times 90+

JAMES SUCKLING.COM

9 times 90+