

## VALPOLICELLA CLASSICO DOC 2023

The grapes come mostly from Monte dei Galli vineyard, located at 180-280 m a.s.l.



**Aspect:** South-East

**Soil:** Mixed, mostly clay and limestone

**Training system:** Guyot

**Average vine age:** 35 years



Corvina Veronese 70%

Rondinella 30%



**Harvest:** Manual harvest, is carried out in the second decade of September

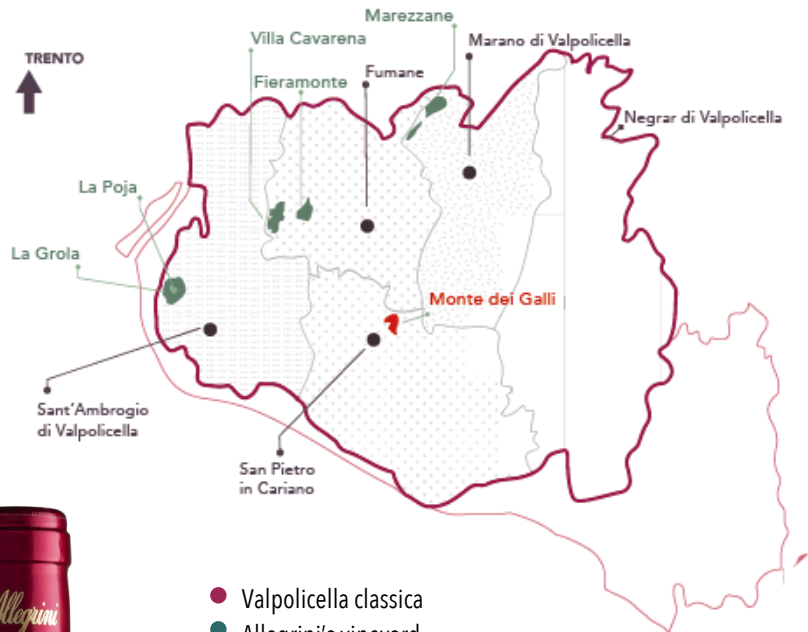


**Vinification:** The grapes are fermented in stainless steel tanks with a temperature of 25 to 31°C. Fermentation takes place in average 9 days. The wine rests in stainless steel until middle February and further 2 months in bottle before release



**Alcohol content:** 13%

**Serving temperature:** 15°C



- Valpolicella classica
- Allegrini's vineyard



VERONA



Sour  
Cherries



Violet



Mint



Hibiscus



Tannins



Body



Acidity

### Pairings

Valpolicella Allegrini is the wine for any occasion. Served chilled, it's perfect with pasta dishes like pasta alla norma, as well as roasts and grilled meats. It's also worth trying with seafood dishes such as a seafood stew or a Livornese caciucco.



4 times 90+



9 times 90+