

Allegrini

# AMARONE DELLA VALPOLICELLA CLASSICO DOCG 2020



**Region** Valpolicella, Veneto, Italy

**Ubicazione** The grapes are harvested mostly from Marezzane and Villa Cavarena vineyards at 450 - 520 mt a.s.l.

**Aspect** South-East

**Soil** Mixed, with a good component of limestone and clay rich in structure and well drained

**Training system** Guyot

**Average age of the vines** 15 years



Corvina Veronese 45%, Corvinone 45% Rondinella 5% Oseleta 5%



**Harvest:** Manual harvest, sorting the grapes in the vineyard, is carried out in late September

**Drying process:** in "fruttaio". The grapes lose 40 to 45% of the original weight



**Vinification:** destemming and pressing are carefully carried out in December. The grapes are fermented in stainless steel with a temperature of 8 to 22°C. Fermentation takes place in 25 days with continuous pumping over.



**Ageing:** Maturation takes place in barriques both new and second passage for a minimum of 18 months. After the blending, the wine rests for 7 months before bottling. It ages for further minimum 14 months in bottle before being released.



**Alcohol content** 15,95% Vol

**Total acidity** 6.20 g/l

**Residual sugar** 3.4 g/l

**Dry extract** 36.7 g/l

**PH** 3.40



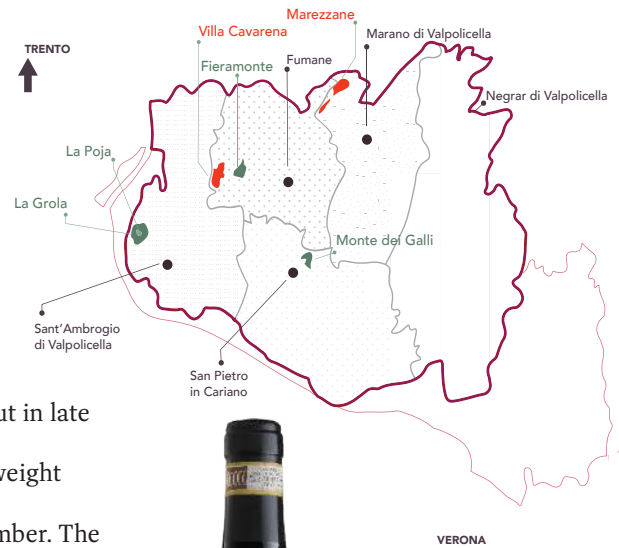
The **Amarone della Valpolicella Classico DOCG** is a deep ruby red where the full body is perfectly balanced with the refreshing acidity of the sip. It is a very intense and complex wine, rich in black fruits like black cherries and prune with hints of violet, black pepper, mediterranean herbs such as thyme. The nose goes deeper with hints of forest floor, grafite and tertiary aromas such as nuts, figs and vanilla. The sip is intense, with firm ripe tannins that are really well integrated in the wine and a very long finish. The wine could age for further 20 years, developing more tertiary notes.



**Vintage 2020** is considered a very good one. The good weather in September, in combination with our decision not to accelerate the harvest, enabled us to obtain excellent quality grapes. The harvest was prolonged and this made it possible to choose the best time to harvest in every single plot and for every single variety. 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.



The **Amarone della Valpolicella Classico DOCG** is a wine of great complexity and elegance. It pairs well with dishes with autumnal flavors, such as Amarone risotto or pappardelle with mushrooms, as well as slow-cooked dishes like braised meats and stews. Excellent with aged cheeses that enhance its aromatic qualities, it can also be surprisingly good with spiced desserts like panforte.



 375 ml • 750 ml • 1,5 L • 3 L • 5 L



Wine Spectator

28 times 90+

WINEENTHUSIAST

16 times 90+

Robert Parker  
WINE ADVOCATE

16 times 90+

JAMES SUCKLING.COM

21 times 90+



28 times Tre Bicchieri