

Allegrini

LA GROLA VERONESE IGT 2021



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

Aspect South East

Soil Mixed, with a good component of limestone and clay

Training system Guyot



Corvina Veronese 70%, Crovinone 20%, 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 old 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 14.12% Vol

Total acidity 5,70 g/l

Residual sugar 0,60 g/l

Dry extract 33.3 g/l

PH 3.53



La Grola could be considered one of the best examples of blend between Corvina, the signature grape of the Valpolicella region, and Oseleta, a lesser-known variety that adds colour and an aromatic boost to the blend. It's a wine that simultaneously expresses a solid character given by its tannic structure, balanced by refreshing acidity and ripe red fruit. A great fruit concentration of brambles, cherries and violets is followed by more tertiary notes of tobacco, cigar box and dark chocolate. Tannins are firm but ripe, creating a velvety sip with a long finish of red and black fruits.



The 2021 harvest was characterized by late bud break due to low temperatures during the month of April, which delayed the phenological cycle by 15/20 days compared to the previous year. In September, a few rainy days and significant thermal sums contributed to achieving high acidity and extraordinary ripeness, with grapes in excellent health and very rich in anthocyanins.



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.

 750 ml • 1,5 L • 3 L



Wine Spectator

9 times 90+

WINEENTHUSIAST

6 times 90+

Robert Parker
WINE ADVOCATE

12 times 90+

JAMES SUCKLING.COM

9 times 90+