

Allegrini

# VALPOLICELLA CLASSICO DOC 2023



**Region:** Valpolicella, Veneto, Italy

**Vineyards:** The grapes are harvested mostly from Monte dei Galli vineyard at 200 m a.s.l.

**Aspect:** S-E

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

**Training system:** Guyot

**Average age of the vines:** 35 years



Corvina Veronese 70% Rondinella 30%



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

**Vinification process:** The grapes are fermented in stainless still 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** 12,90% Vol

**Total acidity** 5,65 g/l

**Residual sugar** 0,6 g/l

**Dry extract** 28,4 g/l

**PH** 3.43



The **Valpolicella classico DOC Allegrini** represent an everyday joy. With its juicy acidity, it could be considered the real Valpolicella expression. A medium alcohol wine, well balanced with the fruit concentration of cherries, red fruits and hibiscus. The firm, ripe tannins are well integrated in the wine, resulting refreshing and enjoyable. We suggest to serve it chilled to enjoy it better.



**Harvest 2023** was one of the most challenging ones. Temperatures below average slowed down the vine cycle, and frequent rainstorms ensured water reserves but at the same time increased the risk of fungal attacks. Very careful vine management and the vineyards' aspect helped us to overcome this period brilliantly. The high August temperatures slowed down some vines. We managed the canopy with trimming, green harvesting, and other measures to bring the grapes to perfect ripeness.



The **Valpolicella Classico DOC 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.

 750 ml • 1,5 L • 3 L

BEST  
AWARDS



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