

Allegriini

Palazzo della Torre

VERONESE IGT 2022



Region Valpolicella, Veneto, Italia

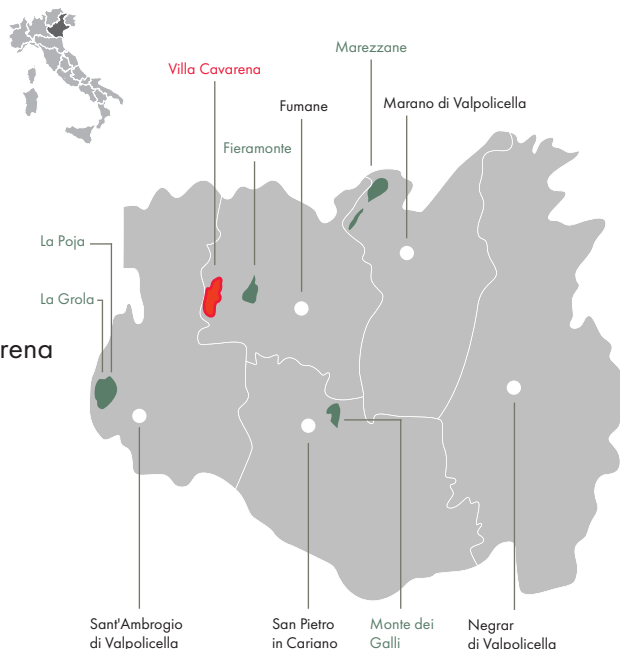
Vineyards The grapes are harvested mostly from Villa Cavarena vineyard at 450-520 m a.s.l.

Aspect South-East

Soil Mixed, with a good component of clay and limestone

Training system Guyot

Average age of the vines more than 15 years



Corvina Veronese 40%, Corvinone 30%, Rondinella 30%



Manual harvest is carried out in the second decade of September.



Vinification

70% of the grapes ferment in stainless steel in September, while the remaining 30% undergoes a gentle drying process and ferment in December, at a temperature between 8 to 22°C. The two resulting wines are then wisely blended together.



Ageing

Maturation takes place in barriques for a minimum of 15 months. The wine rests for 2 months before bottling and then ages for further minimum 7 months in bottle before being released.

Alcohol Content 14,07% Vol

Total acidity 5,65 g/l

Residual sugar 3,30 g/l

Dry extract 35,6 g/l

PH 3,47



In this wine, spicy and woody notes intertwine harmoniously with fruity sweetness and aromatic depth. Ripe plum and cherry blend with hints of forest floor, while balsamic nuances add freshness and complexity. Elegant touches of chocolate, coffee, and licorice emerge on the finish, wrapped in a refined undertone of iris and violet. The perfect harmony between the slight sweetness from the drying process and the vibrant acidity gives structure and drinkability, delivering an authentic and enveloping expression of the vintage.



The **year 2022 was different** from previous ones. It was already dry in February and March, leading to an early start of the season by about 20 days at the end of spring. The sun, excessive heat, and lack of rain made the situation critical, and only emergency irrigation made grape maturation possible. However, in early August, the rains that fell between August 6 and 13 provided relief, reversing the course of the season. The veraison phase accelerated, and almost all the grape clusters were able to ripen, also thanks to the increased nighttime temperature variation in the second half of August.



Palazzo della Torre is a wine thought for conviviality. It pairs very well with Eggplant parmigiana, an Italian Lasagna or international dishes like Paella with Chorizo or Butter chicken in Indian Cuisine. These international pairings highlight the versatility of Palazzo della Torre.



750 ml
1,5 L
3 L



Wine Spectator
9 times 90+
6 times TOP 100

WINEENTHUSIAST
8 times 90+

Robert Parker
WINE ADVOCATE
12 times 90+

JAMES SUCKLING.COM
12 times 90+