

Allegri

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



The wine is predominantly made with Corvina Veronese, with a smaller portion of Corvinone and Rondinella.



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 ferments 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



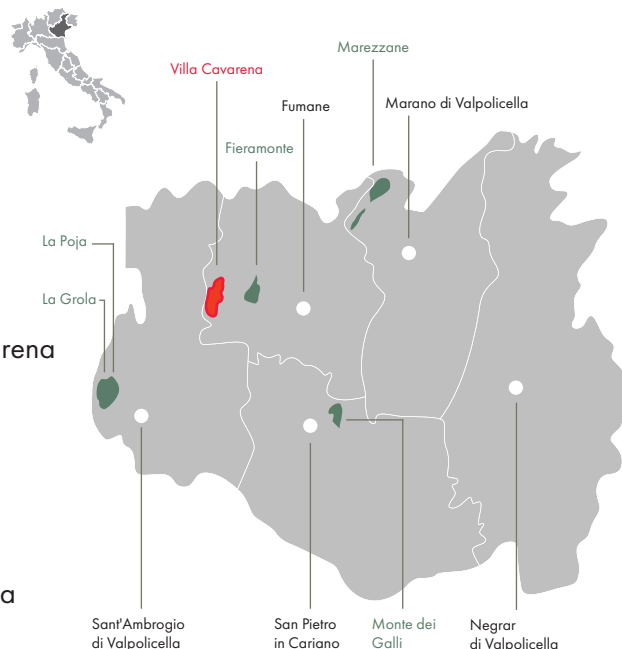
In this wine, spicy and woody notes intertwine harmoniously with fruity sweetness and aromatic depth. Ripe plum and cherry blend with hints of forest floor, while balsamic nuances add freshness and complexity. Elegant touches of chocolate, coffee, and licorice emerge on the finish, wrapped in a refined 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 **vintage 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



BEST
AWARDS

Wine Spectator

9 times 90+
6 times TOP 100

WINEENTHUSIAST

8 times 90+

Robert Parker
WINE ADVOCATE

12 times 90+

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2022 - 92 pts