

*Allegrini*

# Giovanni Allegrini Recioto della Valpolicella Classico

DOCG 2019



**Region:** Valpolicella, Veneto, Italy

**Location:** 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 and Corvinone, indigenous grape varieties, dominate the blend, enriched with Rondinella and a touch of Oseleta.



Manual harvest, sorting the grapes in the vineyard, is carried out in late September.



**Drying process:** in "fruttaio". The grapes lose 45 to 50% of the original weight.

## Vinification

Destemming and pressing are carefully carried out at the end of January. 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 oak barrels for 14 months. After the blending, the wine rests for 2 months before bottling. It ages for further minimum 10 months in bottle before being released



**Alcohol content:** 14.18% vol

**Dry extract:** 137.5 g/l

**Total acidity:** 5.80 g/l

**PH:** 3.50

**Residual sugar:** 97 g/l



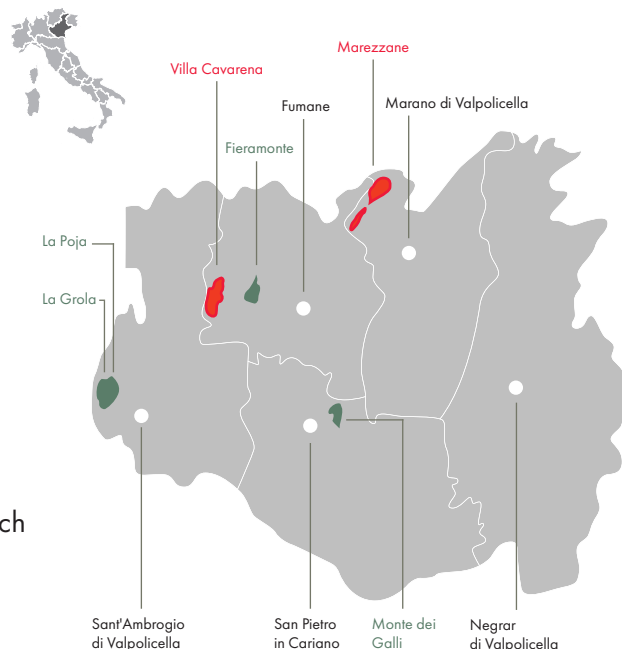
Recioto is the traditional wine of Valpolicella, with origins dating back to ancient times. The prolonged drying of the grapes concentrates the sugars, but harvesting in early September ensures an excellent level of freshness. The result is a perfectly balanced wine, with a harmony of sweetness and acidity, aromatic intensity, and length. The aromas are reminiscent of cherry jam, cinnamon, cloves, as well as dark chocolate and mint. On the palate, it is velvety, with soft yet present tannins that provide remarkable length to the sip.



**Harvest 2019** began in mid-September and ended in mid-October, returning us to a more 'classic' harvest schedule than in recent years. Overall it was a vintage characterized by a mild winter. Between the end of March and the beginning of April, temperatures settled above 10°C and the vine's new vegetative cycle began. The absence of significant rainfall during budding considerably reduced the impact of the main pathogen: downy mildew. In May, the scenario changed abruptly, with the advent of considerable wet weather and very low, practically winter-like temperatures. This situation conditioned the life cycle of all plants, not just vines. The real difference came with the summer, especially in our hillside and upper-hillside vineyards, where temperatures remained below 30/32°C. This is also why we expect wines with exceptional finesse and elegance.



The **Recioto della Valpolicella Classico DOCG Giovanni Allegrini** pairs perfectly with dry desserts or those made with cocoa, but it is also worth trying with well-aged or blue cheeses, or main courses with fruit or red fruit-based sauces.



ml

500 ml



Wine Spectator

3 volte 90+

falstaff

95

Robert Parker  
WINE ADVOCATE

6 volte 90+

JAMES SUCKLING.COM

14 volte 90+



5 volte Tre Bicchieri