

Allegri

Grola

VALPOLICELLA CLASSICO SUPERIORE DOC 2022



The Grola vineyard represents Giovanni Allegri's dream of creating a unique and inimitable wine.

Aspect South-East

Soil Mixed, with a good component of limestone and clay

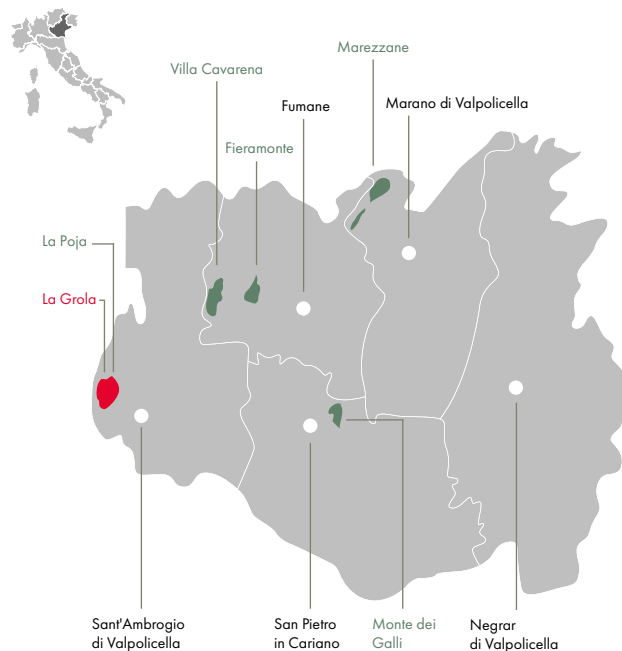
Training system Guyot



Mainly Corvina Veronese, a part of Corvinone and a touch of Rondinella



The grapes are hand-harvested in the vineyard with careful selection, taking place in the second half of September.



Vinification



Fermentation occurs in stainless steel tanks at a temperature ranging between 20 and 25°C. The process lasts 15 days with gentle extraction techniques.

Ageing



The wine is aged for 16 months: 50% in second-use barriques and the remaining 50% in large 85-hl casks. It then undergoes an additional 10 months of bottle aging before being released to the market.

Alcohol Content 13.39% Vol



Total Acidity 5.50 g/l

Residual Sugar 1.8 g/l

Dry extract 30.7 g/l

PH 3.47



This wine simultaneously expresses a solid character, thanks to its tannic structure, balanced by refreshing acidity and ripe fruit. Its complex bouquet of blackberries, cherries, and violets is followed by notes of vanilla, tobacco, and dark chocolate. The tannins are present yet mature, creating a velvety sip with a long finish of red and black fruits.



The **2022 vintage** was markedly different from previous years. Drought conditions began as early as February and March, leading to an early start to the growing season by about 20 days by late spring. The intense heat, strong sunlight, and lack of rainfall created critical conditions, making emergency irrigation essential for grape maturation. However, the first days of August and the rainfall between August 6 and 13 provided much-needed relief, completely shifting the course of the vintage. Veraison accelerated, and nearly all the grape clusters were able to ripen, aided by the increased nighttime temperature variation in the second half of August.



Grola is a structured red wine, yet extremely versatile when it comes to food pairings. It pairs perfectly with meat-based pasta dishes like lasagna alla Bolognese. For a vegetarian alternative, it is delightful with stewed mushrooms and aged, non-spicy cheeses. It is also an excellent match for slow-cooked meat dishes that require rich sauces, such as braised or stewed meats.



750 ml
1,5 L
3 L

