

Allegri Valpolicella Classico Superiore

DOC 2023



Region Valpolicella, Veneto, Italia

Location The grapes are predominantly harvested from the hills of Grola.

Aspect South-East

Soil Mixed, with a good clay-limestone component.

Training system Guyot

Average age of the vines 35 years



Corvina Veronese and Rondinella



The harvest takes place manually around the second decade of September.



Vinification

The grapes are fermented in stainless steel at a temperature between 25 and 31 °C for about 9 days. The wine is then aged in large barrels for 6 months, followed by 2 months in concrete.



Alcohol Content 13.22% vol

Total Acidity 5.60 g/l

Residual Sugar 1.0 g/l

Dry Extract 28.7 g/l

PH 3.41



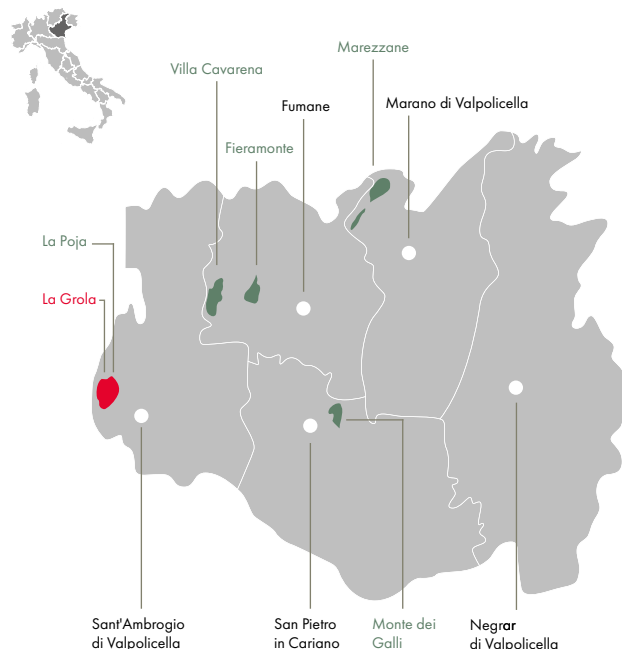
The **Valpolicella Classico Superiore DOC Allegri** presents notes of strawberry, cherry, and red plum, accompanied by delicate hints of oak and dried rose. On the palate, it is elegant, with a freshness that supports the sip and extends the fruity sensation on the finish. The tannins are soft and well-integrated, inviting the next sip.



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 Superiore DOC Allegri**, with its great versatility, pairs well with a variety of flavorful dishes. It is excellent with tagliatelle in white rabbit ragù, beef carpaccio with Parmesan shavings and porcini mushrooms, or a selection of delicate cured meats such as Soppressa Veneta and prosciutto crudo. For a vegetarian pairing, it is ideal with mushroom risottos or wild herb risotto.



750 ml

