

Allegrini

# Valpolicella Classico

DOC 2024



**Region** Valpolicella, Veneto, Italy

**Location** The grapes are harvested mostly from Monte dei Galli vineyard at 200 m a.s.l.

**Aspect** South-East

**Soil** Mixed, with a good component of limestone and clay

**Training system** Guyot

**Average age of the vines** 25 anni



Corvina Veronese and Rondinella



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



## Vinification

The grapes are fermented in stainless still tanks with a temperature of 25 to 31 °C. Fermentation takes place in average 9 days. The wine rests in stainless steel until middle February and further 2 months in bottle before release.



**Alcohol content** 12,90% Vol

**Total Acidity** 5,50 g/l

**Residual Sugar** 2,3 g/l

**Dry Extract** 28,4 g/l

**PH** 3,34



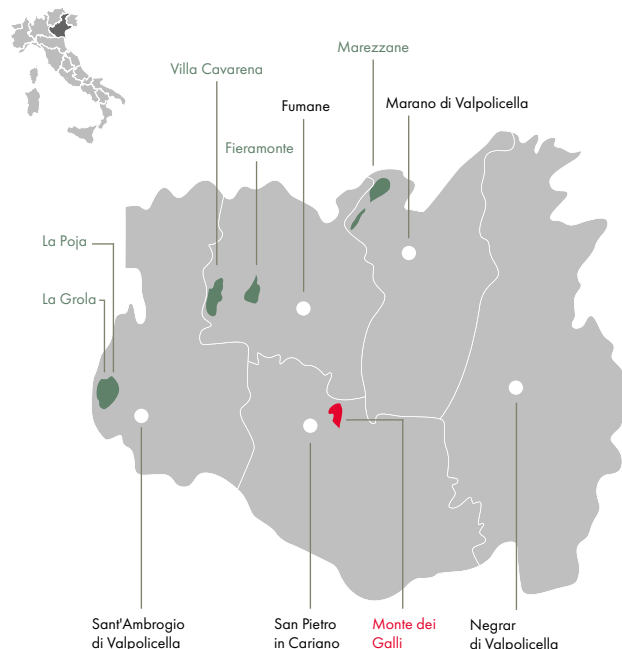
The **Valpolicella Classico DOC** is a wine that speaks of this territory, a true litmus test of the vintages and the great expertise of Allegrini. It displays an elegant aromatic profile, with notes of sour cherry, strawberry, and a delicate hint of violet. On the palate, it offers a fresh and harmonious sip, with good acidity that brings vibrancy and well-integrated tannins that support the taste.



The **2024 harvest** highlighted the importance of strategic agronomic choices, particularly cultivating vineyards in hillside areas, which proved crucial for ensuring grape quality and health. After a mild winter and a rainy spring with below-average temperatures, summer brought a sudden heatwave, requiring careful water management to prevent vine stress. September saw milder temperatures and significant day-night temperature variations, enhancing aromatic complexity. The use of climate monitoring technologies optimized treatments and improved sustainability. Harvesting began in mid-September, with balanced ripening and high-quality, healthy grapes.



The **Valpolicella Classico DOC Allegrini** is the wine for any occasion. Served chilled, it's perfect with pasta dishes like pasta alla norma, as well as roasts and grilled meats. It's also worth trying with seafood dishes such as a seafood stew or a Livornese caciucco.



750 ml



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