

Allegri Amarone della Valpolicella Classico

DOCG 2021



Region: Valpolicella, Veneto, Italy

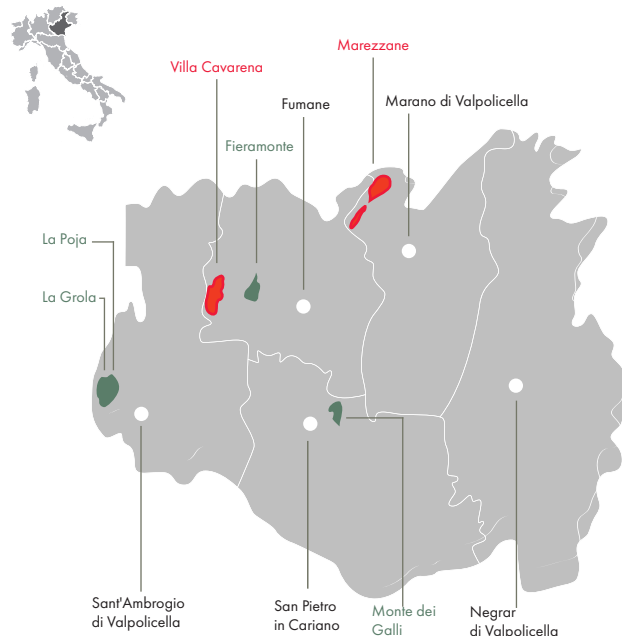
Location: The grapes are harvested mostly from Marezzane and Villa Cavarena vineyards at 450 - 520 mt a.s.l.

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



Mainly Corvina Veronese and Corvinone and small percentages of Rondinella and Oseleta



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

Drying process: in "fruttaio". The grapes lose 40 to 45% of the original weight.

Vinification



Destemming and pressing are carefully carried out in December. 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 barriques both new and second passage for a minimum of 18 months. After the blending, the wine rests for 7 months before bottling. It ages for further minimum 14 months in bottle before being released.

Alcohol content: 16% vol

Total acidity: 6.30 g/l

Residual sugar: 2.1 g/l

Dry extract: 34.3 g/l

PH: 3.37



The **Amarone della Valpolicella Classico DOCG** is a deep ruby red where the full body is perfectly balanced with the refreshing acidity of the sip. It is a very intense and complex wine, rich in black fruits like black cherries and prune with hints of violet, black pepper, mediterranean herbs such as thyme. The nose goes deeper with hints of forest floor, grafite and tertiary aromas such as nuts, figs and vanilla. The sip is intense, with firm ripe tannins that are really well integrated in the wine and a very long finish. The wine could age for further 20 years, developing more tertiary notes.



The 2021 harvest was characterized by late bud break due to low temperatures during the month of April, which delayed the phenological cycle by 15/20 days compared to the previous year. In September, a few rainy days and significant thermal sums contributed to achieving high acidity and extraordinary ripeness, with grapes in excellent health and very rich in anthocyanins.



The Amarone della Valpolicella Classico DOCG is a wine of great complexity and elegance. It pairs well with dishes with autumnal flavors, such as Amarone risotto or pappardelle with mushrooms, as well as slow-cooked dishes like braised meats and stews. Excellent with aged cheeses that enhance its aromatic qualities, it can also be surprisingly good with spiced desserts like panforte.



750 ml
1,5 L
3 L
5 L



Wine Spectator

28 times 90+



16 times 90+



16 times 90+

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21 times 90+



28 times Tre Bicchieri