

# Allegri Valpolicella Classico Superiore

DOC 2024



**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** 12,61% vol

**Total Acidity** 5,60 g/l

**Residual Sugar** 2,4 g/l

**Dry Extract** 29,4 g/l

**PH** 3,38



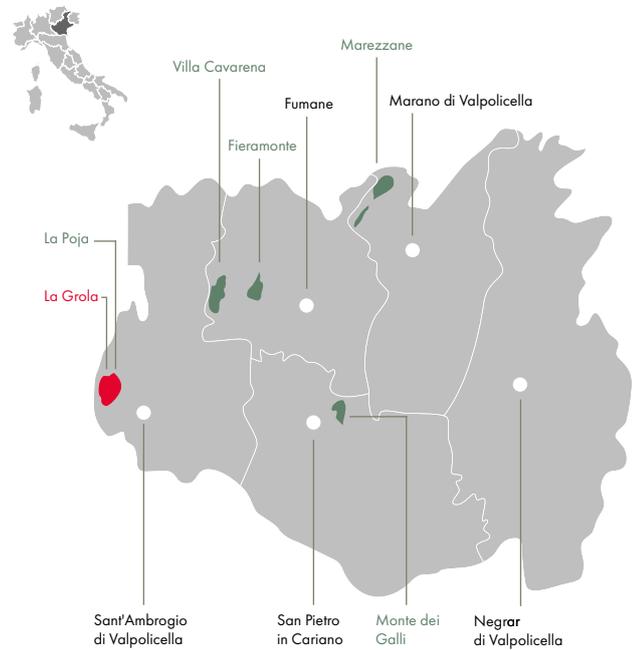
The **Valpolicella Classico Superiore DOC Allegri** presents notes of strawberry, cherry, and red plum, accompanied by delicate hints of oak and dried rose. On the palate, it is elegant, with a freshness that supports the sip and extends the fruity sensation on the finish. The tannins are soft and well-integrated,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



**Harvest 2024** 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 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 Soppresa Veneta and prosciutto crudo. For a vegetarian pairing, it is ideal with mushroom risottos or wild herb risotto.



750 ml

