

Allegrini

Valpolicella Classico

DOC 2025



Region Valpolicella, Veneto, Italy

Location The grapes are harvested mostly from Monte dei Galli vineyard at 180 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 21 anni



Corvina Veronese, 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 12,5 % Vol

Total Acidity 5,45 g/l

Residual Sugar 2,7 g/l

Dry Extract 26,8 g/l

PH 3,30



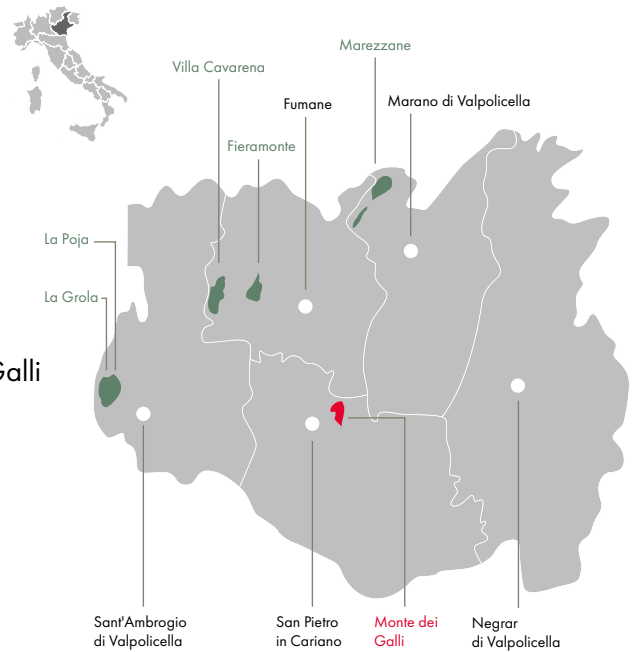
The **Valpolicella Classico DOC** is a wine that speaks of this territory, a true litmus test of the vintages and the great expertise of Allegrini. It displays an elegant aromatic profile, with notes of sour cherry, strawberry, and a delicate hint of violet. On the palate, it offers a fresh and harmonious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



The **2025 vintage** was marked by a complex yet overall favorable climatic pattern, requiring constant attention and well-timed decisions in the vineyard. Adequate winter rainfall ensured good water reserves, while a cool and unstable spring promoted gradual vegetative growth and excellent grape health. Following an early summer period with high temperatures, weather conditions stabilized, providing optimal support for veraison and ripening. Late-season temperature fluctuations and the positive response of hillside vineyards helped preserve freshness and aromatic complexity. Harvesting allowed for the delivery of healthy, well-balanced grapes to the winery, with a high qualitative profile.



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.



ml

750 ml



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