

*Allegri*

## Grola

VALPOLICELLA CLASSICO SUPERIORE DOC 2023



The Grola vineyard represents Giovanni Allegri's dream of creating a unique and inimitable wine.

**Aspect** South-East

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

**Training system** Guyot



Mainly Corvina Veronese, a part of Corvinone and a touch of Rondinella



The grapes are hand-harvested in the vineyard with careful selection, taking place in the second half of September.



### Vinification

Fermentation occurs in stainless steel tanks at a temperature ranging between 20 and 25°C. The process lasts 15 days with gentle extraction techniques.



### Ageing

The wine is aged for 16 months: 50% in second-use barriques and the remaining 50% in large 85-hl casks. It then undergoes an additional 10 months of bottle aging before being released to the market.



**Alcohol Content** 13,36% Vol

**Total Acidity** 5,65 g/l

**Residual Sugar** 1,8 g/l

**Dry extract** 30,7 g/l

**PH** 3,41



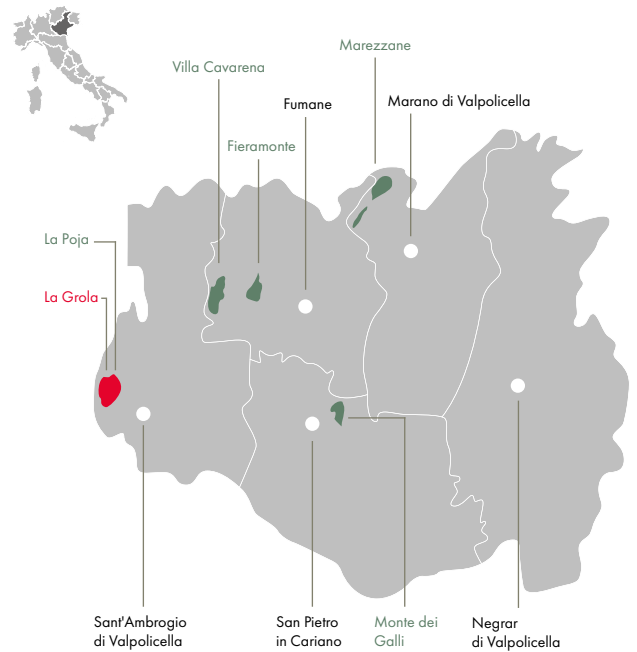
This wine simultaneously expresses a solid character, thanks to its tannic structure, balanced by refreshing acidity and ripe fruit. Its complex bouquet of blackberries, cherries, and violets is followed by notes of vanilla, tobacco, and dark chocolate. The tannins are present yet mature, creating a velvety sip with a long finish of red and black fruits.



**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.



**Grola** is a structured red wine, yet extremely versatile when it comes to food pairings. It pairs perfectly with meat-based pasta dishes like lasagna alla Bolognese. For a vegetarian alternative, it is delightful with stewed mushrooms and aged, non-spicy cheeses. It is also an excellent match for slow-cooked meat dishes that require rich sauces, such as braised or stewed meats.



750 ml  
1,5 L  
3 L

