



CORTE GIARA



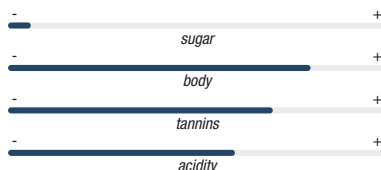
AMARONE DELLA VALPOLICELLA DOCG LA GROLETTA 2018



Amarone della Valpolicella D.O.C.G.



Corvina Veronese 70%, Rondinella 30%

**Region** Veneto**Vineyard location** Hillsides of the Valpolicella production area**Altitude** 180-250 m a.s.l. (591-820 feet)**Exposure** Southeast**Soil characteristic** Clayey, calcareous**Training system** Arbour**Average age of the vines** 32 years**Density of the vineyards** About 3,000 vines/Ha (1,214 vines/acre)**Harvest** Manual harvest of selected bunches carried out during the second half of September**Appassimento (drying process)** Naturally dried for 3-4 months in the drying facility. The grapes lose 40% of their original weight**Vinification** De-stalking followed by soft crushing of the grapes**Fermentation** In temperature controlled stainless steel tanks**Fermentation temperature** 8-22°C (46-72°F)**Length of fermentation** 22-24 days with daily periodic pumping over**Ageing** 15 months in oak (half in large Slavonian oak, half in second use barriques), 6 months of bottle ageing**Alcohol content** 15.50% Vol**Total acidity** 6.00 g/l**Residual sugars** 2.7 g/l**Dry extract** 36.2 g/l**pH** 3.50

This year the harvest was long, with slow ripening, and abundant, high-quality grapes. Spring was particularly wet and in early July, due to the considerable number of bunches, we carried out some thinning to restore the equilibrium of the vineyard. A dry period started in July, interspersed with some timely showers. On the eve of the harvest, heavy rains (up to 170 millimetres of rainfall) made us fear the worst, but fortunately, the forecasted poor weather conditions failed to materialize. In September, therefore, we experienced a sort of new, 'mini summer', with temperatures reaching up to 33°C, high overall temperatures but also equally high fluctuations (even differences of 15°C between day and night), which enabled the grapes to attain ideal ripeness. Phenolic maturity was achieved in the last third of September. The grapes are in a perfectly healthy condition, with high quantities and quality.



At Allegrini, appassimento, the grape-drying technique, is handled with great care and attention and is aimed at enhancing the maturity of the fruit while maintaining its integrity. Amarone La Groletta harnesses the fine 2018 harvest to yield intense notes of ripe dark fruit, quickened by balsamic and mineral nuances. The vigorous and powerful palate is supported by dense, silky tannins.

ultra-ripe
red fruitbalsamic and
mineral notes

Perfect fit for braised meats, wild game particularly hare, duck a l'orange, aged cheeses, or even try it with European lobster in tomato sauce.



Serve at a temperature of 16°C (60°F) and open the bottle an hour before drinking.



Ageing potential more than 10 years.



750 ml • 1,5 L



Wine Spectator

1 time 90+



2015 - 91 pts



1 time 90+

JAMES SUCKLING.COM

3 times 90+

Decanter

2015 - 90 pts

