

GROLETTA

THE HERITAGE COLLECTION

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA

2024

750 ml | 1,5 L

Corvina Veronese, Corvinone, Rondinella

The **2024 harvest** highlighted the importance of agronomic decisions, particularly the management of hillside vineyards, which proved crucial in ensuring grape quality and health. Following a mild winter and a rainy spring with below-average temperatures, the summer was marked by a rapid rise in temperatures, making careful water management essential. The month of September, with milder conditions and good diurnal temperature variation, favored aromatic development and balanced ripening. The harvest, which began in early September, brought healthy, high-quality grapes into the winery.

Vineyard

15 hectares under direct management in Eastern Valpolicella and Valpantena, in Azzago and Grezzana, at an altitude of 300–350 meters.

The soil is highly varied, consisting of clay and limestone. To complete the production, part of the grapes comes from vineyards in Allegrini's Classica Area, as well as from suppliers adhering to the ARNIA PROTOCOL.

Production process

The manual harvesting of selected grape clusters takes place in the second half of September. This is followed by a first fermentation in stainless steel at a controlled temperature (23°C) for 9-10 days.

In February, a second fermentation takes place on the skins, lasting 9-10 days.

The wine is then aged for approximately 4 months in stainless steel, followed by 11 months in Slavonian oak barrels, and completes its ageing with a further 2 months in bottle before release.

Alcohol content 13,5% Vol

It pairs well with a variety of dishes thanks to its rich structure and complex aromatic profile. It is ideal with pasta al ragù, lasagna, or pappardelle with wild boar, where the wine's richness balances the heartiness of the dish. It is also perfect for meat stews, braised dishes, and casseroles, where the wine's tannins help balance the rich and complex flavors.

