

GROLETTA THE HERITAGE COLLECTION

VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

SUPERIORE

2023

750 ml

Corvina Veronese, Corvinone, Rondinella

The **2023 harvest** proved particularly challenging, marked by extreme weather events that slowed the ripening process. In this context, the choice of harvest timing was crucial to ensure the final quality. A precision harvest was therefore necessary, with careful and rigorous grape selection. Favorable conditions in September, with warm, sunny days and cool nights, ultimately allowed the ripening process to be completed, bringing healthy and well-balanced 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

Manual harvesting takes place in the second half of September. After destemming, the grapes undergo gentle crushing and are then fermented in temperature-controlled stainless steel tanks (25°C) for approximately 9 days. The wine is aged for 12 months in wood, half in Slavonian oak barrels and half in second-use barriques.

Alcohol content 13,5% Vol

It pairs perfectly with roasted meats, especially pork, guinea fowl, goat, and lamb. It is excellent with mushroom-based dishes and medium-aged cheeses.

