

Allegri La Poja

VERONESE IGT 2019



Region: Valpolicella, Veneto, Italy

Vineyards: The grapes are harvested from la Poja Vineyard a 3 hectares plot at 320 m a.s.l.

Aspect: South-East

Soil: Limestone, rich in stony content

Training system: Double Guyot

Average age of the vines: more than 40 years



Corvina Veronese



Manual harvest, sorting the grapes in the vineyard, is carried out at the beginning of October, searching for the perfect ripeness of the grapes.



Vinification

The grapes are fermented in stainless steel tanks with a temperature of 22 to 31 ° C. Fermentation takes place in 12 to 15 days with continuous pumping over.



Ageing

Maturation takes place in new oak French barriques for a minimum of 20 months. Then the wine is transferred in large Slavonian oak barrels, where it rests for 8 months. It ages for a further minimum of 22 months in bottle before being released.



Alcohol content: 14.5% vol

Total acidity: 6.55 g/l

Residual sugar: 1.3 g/l

Dry extract: 32.5 g/l

PH: 3.46



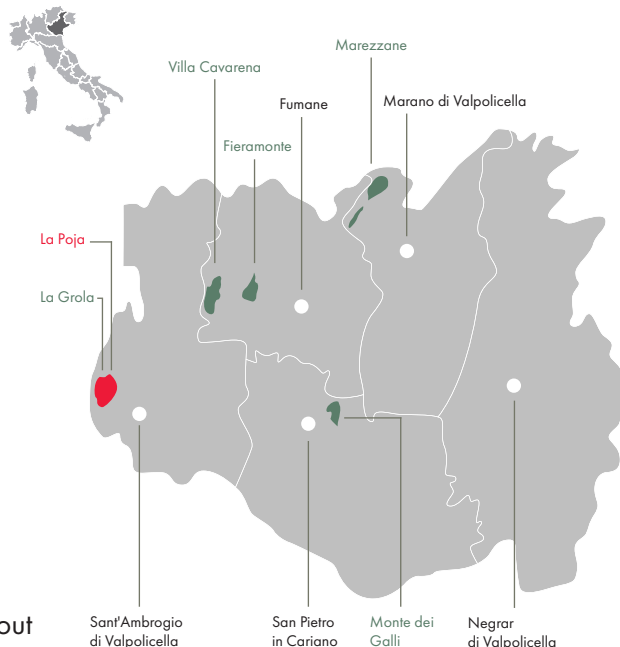
On the nose, it opens with an **intense and enveloping bouquet** of black cherry, plum, and pomegranate, enriched by elegant spicy nuances of black pepper, cloves, and vanilla, with a touch of dark chocolate and coffee. On the palate, it is harmonious, with a vibrant freshness that imparts dynamism and excellent structure. The tannins, well-present but smooth, contribute to a sensation of great balance, making the sip soft yet lively. The finish is long and persistent, with pleasant echoes of sweet spices and licorice.



The **2019 harvest** began in mid-September and ended in mid-October, bringing us back to a more "classic" harvest schedule compared to recent years. Overall, it was a year characterized by a mild winter. The absence of significant rainfall during budbreak ensured excellent vine health. In May, however, the scenario changed abruptly, with rainy conditions and very low, almost winter-like temperatures. The real difference was made by the summer, especially in our hillside and high-altitude vineyards, where temperatures remained below 30/32°C. The resulting wines are exceptionally refined and elegant.



La Poja, due to its elegance and aromatic length, calls for complex and elaborate dishes. Excellent with red meat, it finds a perfect match in game, such as wild boar or duck, which enhance its aromatic notes. It is also an ideal match for the challenging pairing with truffle, which complements its elegance and intensity.



750 ml
1,5 L
3 L



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