



CORTE GIARA



VALPOLICELLA RIPASSO DOC LA GROLETTA 2022



Valpolicella Ripasso D.O.C.



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 Extremely varied, mostly clayey, calcareous and stony

Training system Arbour

Average age of the vines 34 years

Density of the vineyards About 3,000 vines/Ha (1,214 vines/acre)



Harvest Grapes are hand-picked during the second half of September

Vinification De-stalking followed by soft crushing of the grapes

Fermentation 1st fermentation: in temperature-controlled stainless-steel tanks; 2nd fermentation: on the pomace in February

Fermentation temperature 1st fermentation: 23/28°C (73-82°F); 2nd fermentation: 15-19°C (59-66°F)

Length of fermentation 1st fermentation: 9 days with daily periodic pumping over; 2nd fermentation: 8-10 days with daily periodic pumping over

Ageing 14 months in temperature-controlled stainless-steel tanks, 11 months in large Slavonian oak barrels, 2 months in bottle



Alcohol content 13.95% Vol

Total acidity 5.70 g/l

Residual sugars 4.2 g/l

Dry extract 33.8 g/l

pH 3.37



The vintage of 2023 proved to be challenging from various perspectives in terms of viticulture, confirming the difficulties posed by climate change each year. This emphasizes the need for increased vigilance and timely decisions in our agricultural choices. Occasionally abundant rainfall was recorded from early spring to early summer and this allowed the vines to develop successfully after the winter, while, on the other hand, below-average temperatures caused their phenological growth to be delayed. Prolonged summer rains promoted vigorous growth of both the canopy and the bunches. Later on, summer continued with warmer days, mitigated by a few rainy ones. This year again, however, we witnessed a few abnormal heat peaks, especially in August, which slowed down the maturation metabolism of certain varieties. Here, the harvest was advanced compared to previous years, a result of careful consideration in choosing the timing, driven by climate changes, and no longer seeking overripeness of the grapes.



Allegrini interprets the historic Ripasso technique to create a modern, dynamic wine that shows its best at the table. Its intense ruby color introduces aromas of black cherry and pepper, complemented by an herbal freshness. The taste is full and juicy, perfectly balanced by acidity and fine, well-polished tannins.



cherry



spices hints



fine herbal notes



Pairs well with pot roast and braised meats accompanied with polenta (corn meal), grilled fillet, quail, sliced beef with mushrooms, lamb spare ribs and medium-matured cheeses.



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

750 ml • 1,5 L



JAMES SUCKLING.COM

3 times 90+

Decanter
WORLD WINE AWARDS

2018 - 91 pts Silver medal