

Allegrini

The Allegrini La Poja is a prestigious single-vineyard wine from Valpolicella, showcasing the elegance and power of 100% Corvina Veronese .

Allegrini

La Poja 2018

Veneto, Italy

92



Region and Vineyards

La Poja is produced from a small 3-hectare vineyard in the **Valpolicella Classica** region, located in the heart of Allegrini's estate. The vineyard sits atop a single plot with a **southeast aspect**, which maximizes sun exposure, essential for full phenolic ripeness in the Corvina grape. This elevated site is characterized by **calcareous, stony soils**, providing excellent drainage and adding minerality to the wine. The vines, over **40 years old**, are trained in the Double Guyot system, enhancing the concentration and intensity of the grapes.

The unique terroir of La Poja creates an ideal environment for Corvina Veronese to thrive, yielding grapes with rich, complex flavors and a balanced acidity that supports the wine's aging potential. The vineyard's limited size allows for meticulous vine management and a focused expression of the land's characteristics.

Winemaking

The **La Poja** undergoes a precise vinification process, beginning with a **manual harvest** in early October, ensuring that only perfectly ripe grapes are selected. Fermentation takes place in **stainless steel tanks** at controlled temperatures ranging from **22°C to 31°C** over 12 to 15 days, with regular pumping over to enhance extraction. This fermentation technique helps develop the intense color, tannin structure, and aromatic complexity that define the wine.

After fermentation, the wine is aged in **new French oak barriques for 20 months**, followed by an additional **8 months in large Slavonian oak barrels**. This dual oak maturation process allows the wine to gain structure and complexity, with subtle notes of vanilla and spice from the oak while preserving the purity of Corvina's fruit. Finally, the wine spends **10 more months in bottle** before release, achieving a harmonious balance of flavors and aromas.

Alcohol :14,90 %

Composition: 100% Corvina

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Tasting Notes

- **Color**: Deep ruby red with violet hues.
- **Aroma**: Aromas of blackberry, black cherry, and bramble, layered with violet, dried rose, black pepper, vanilla, and forest floor notes.
- **Palate**: Full-bodied and structured, with firm tannins, ripe black fruit, and a long, spicy finish that showcases the minerality from the calcareous soils.

Did You Know?

La Poja is Allegrini's most exclusive wine, produced from a single vineyard with exceptional terroir. The wine is crafted to age gracefully for over 18 years, evolving in complexity and depth with time.

Wine Pairing Ideas

- **Roasted venison with blackberry sauce**: The gamey flavors of venison complement the wine's ripe black fruit and spicy notes.
- **Truffle risotto**: The earthy aromas of truffle pair well with the wine's forest floor notes and rich texture.
- **Aged Parmigiano-Reggiano**: The cheese's nuttiness enhances the wine's depth and structure.
- **Duck breast with cherry reduction**: The fruitiness of the cherry reduction mirrors the black cherry notes in the wine.

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Robert Parker (RP) : 92 Points (2018)

The Allegrini 2018 Corvina Veronese La Poja (with 14,000 bottles made) delivers lots of ripe fruit with baked cherry, plum and earthy notes of wet clay, terracotta and rusty nail. This vintage lacks some of the extreme clarity and focus that the Corvina grape is very capable of giving. The growing season saw a cool spring and heat spikes throughout the summer that contribute to the large span of random fruit aromas on offer here.

96 Decanter

Decanter (DCT) : 96 Points (2016)

In 1979, Giovanni Allegrini planted La Grola with all Corvina under Guyot instead of the pergola training system. At the top of this stunning hill of limestone, Franco Allegrini in 1983 foresaw the potential of the 2.6ha plot, 'La Poja' to be bottled as a single vineyard. Here the Corvina 'graspo rosso' clone, richer in colour, achieved perfect ripening and concentration without the need for appassimento. Picked just 10 days later than La Grola and aged in new French oak for a minimum of 20 months, this is one of the top wines from Allegrini. Raspberry and dark cherry fruit integrate with smashed black pepper and cocoa powder in depth. Curry and clove introduce a spicy and savoury palate with dense, graceful tannins and firm yet integrated acidity. Its exotic flavours last for minutes.

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Wine Enthusiast (WE) : 95 Points (2016)

Aromas of cassis, camphor, French oak and blue flowers form the expressive nose. Full-bodied and elegantly structured, the smooth, delicious palate doles out succulent Morello cherry, spiced blueberry, licorice and tobacco. It's well-balanced, with taut, refined tannins and fresh acidity. Drink 2021–2031.