

The logo for Allegriini, featuring the brand name in a stylized, cursive script.

Allegriini

The Allegriini La Grola is a refined and expressive red wine from Valpolicella, showcasing the elegance of 90% Corvina Veronese and 10% Oseleta.

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La Grola 2019

Veneto, Italy

Region and Vineyards

La Grola is sourced from a single vineyard situated on one of the most beautiful hills in **Valpolicella Classica**, located at an altitude of **310 meters**. The vineyard's **south-eastern exposure** ensures optimal sun exposure, aiding in the full maturation of the Corvina grapes. The soil here is **clayey and chalky**, rich in stones but low in organic matter, which enhances drainage and contributes to the wine's minerality and finesse.

Planted in 1979 and 1998 with **densities of 4,240 and 6,500 vines per hectare**, respectively, the vineyard benefits from the Double Guyot training system. This layout, combined with the unique soil composition and altitude, allows the vines to produce grapes with a rich concentration of flavors, structured tannins, and balanced acidity.

Winemaking

The grapes for **La Grola** are **hand-picked** in mid-September, then gently crushed and destemmed. Fermentation occurs in **stainless steel tanks** at controlled temperatures ranging from **20°C to 28°C** over a period of about 15 days. Daily pumping over during fermentation enhances color and tannin extraction, essential for a wine of depth and character.

Following fermentation, the wine undergoes **malolactic fermentation** naturally in barriques. It is then aged for **16 months in oak**, allowing the tannins to soften and the wine to gain complexity. After blending, the wine undergoes an additional **10 months of bottle aging**, resulting in a wine that is well-integrated, with a balance of fruit and spice.

Tasting Notes

- **Color:** Deep ruby red with violet reflections.
- **Aroma:** Aromas of wild berries, black pepper, and subtle tobacco, with a touch of earthiness that reflects the terroir.
- **Palate:** Firm and structured, with vibrant tannins and a smooth finish. Flavors of ripe dark fruit are layered with spice and mineral undertones.



Alcohol :14,00 %

Composition: 80% Corvina, 20% Syrah



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Did You Know?

The **La Grola** vineyard has a historical significance in Valpolicella, as it's reputed to be the birthplace of Corvina, the main grape in this blend. This wine can age gracefully for over **15 years**, enhancing its depth and complexity.

Wine Pairing Ideas

- **Roasted lamb with herbs:** Complements the wine's rich tannins and spicy notes.
- **Stewed mushrooms:** Earthy flavors pair well with the wine's underlying minerality and complexity.
- **Aged Asiago or Parmigiano-Reggiano:** The cheese's nutty flavors match the wine's structure.
- **Beef with dark sauces:** The bold flavors of beef with rich sauces highlight the wine's fruit and spice profile.



Wine Enthusiast (WE) : 93 Points (2019)

This is a lot of wine in the best possible way. Luscious aromas of blackberries, blueberry compote and baking spices define the wine (currently). The palate is rich, full in body, with savory spices, black plums and vanilla. The tannins are taut and elegant with a mouthwatering finish. This bold wine is fun today but will be great over the next 10 years Drink from 2023–2032.



Vinous (Antonio Galloni) (VN) : 93 Points (2019)

The 2019 La Grola keeps me returning to the glass to take in its darkly alluring blend of steeped cherries and plums complemented by sage and clove nuances. This is silky-smooth and potent, with a wave of ripe red fruits and spices that drench the palate in youthful concentration. Grippy tannins are left to linger as tart wild berries and a subtle hint of citrus add contrast. La Grola is primarily Covrina with a 10% dollop of Oseleta and doesn't go through any appassimento. (EG) (12/2022)



James Suckling (JS) : 93 Points (2019)

Intense nose with black chocolate, dark raspberries, dried orange and sweet blueberries. Rich and intense with a juicy, full-bodied palate, coated by plenty of fine, silky tannins. Tight, long and racy. Sustainable. Drink now or hold.



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