

Allegrini

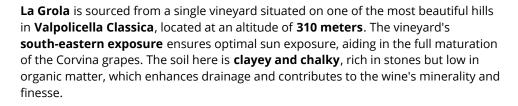
The Allegrini La Grola is a refined and expressive red wine from Valpolicella, showcasing the elegance of 90% Corvina Veronese and 10% Oseleta.



La Grola 2020

Veneto, Italy

Region and Vineyards



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.



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.



James Suckling (JS): 94 Points (2020)

A single vineyard iteration, drawing fruit from an historically crucial site, quite steep and chalky-calcareous and dropping to the Adige river. Corvina (80%) and oseleta (20%). No dried fruit. The brusque, firm and punchy nature of oseleta's tannins are evident on the attack. Yet the mid-palate is spherical and energetic, serving to mitigate any sense of stiffness, while splaying anise, mint, leather varnish and dark, saturated berry. This is a very good wine, built for the cellar. Drinkable now, but best from 2025.



Wine Enthusiast (WE): 93 Points (2020)

La Grola has been a stalwart wine of the Allegrini family since 1989. This 90% Corvina and 10% Oseleta blend opens with aromas of black plum, macerated black cherries, clove, cinnamon, black pepper and violets. As the wine further opens, cedar, cigar box and tobacco notes develop. On the palate, there is a dance between rich black-hued fruits and taut well-structured tannins as savory and earthy notes add to the intrigue.



Wine Spectator (WS): 92 Points (2020)

An elegant red, with fine tannins seamlessly meshed with the ripe black and red cherry flavors. Accents of cured tobacco, rose hip, cocoa powder and anise wind through the fruit profile, and a subtle, minerally streak of fresh earth and iron lingers on the finish. Corvina and Oseleta. Drink now through 2034. 15,833 cases made, 787 cases imported.



