

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

Allegriini

The Allegriini Amarone della Valpolicella Classico is a bold, full-bodied wine, made in the traditional appassimento method, which brings richness and complexity to the forefront.

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

95
Decanter



Amarone della Valpolicella Classico 2019

Veneto, Italy

Region and Vineyards

This **Amarone della Valpolicella** is sourced from **Marezzane and Villa Cavarena** vineyards, situated in the heart of Valpolicella Classica. These vineyards, with their **southeast-facing slopes**, benefit from a warm, sunny exposure ideal for ripening the thick-skinned Corvina and Corvinone grapes. The soil is primarily **calcareous and well-drained**, rich in texture, which enhances the intensity and complexity of the wine's profile. The region's dry climate and cool nights contribute to the wine's balanced acidity, adding to its elegance and aging potential.

The grapes are hand-harvested in late September, ensuring only the best fruit is selected. After picking, they undergo the traditional **appassimento drying process** in special drying rooms called "fruttai." Over this period, the grapes lose **40-45% of their original weight**, concentrating the sugars and flavors, which results in Amarone's distinctive richness and complexity.

Winemaking

The **Allegriini Amarone** is crafted with meticulous attention to detail. After drying, the grapes are carefully **destemmed and pressed** in December. Fermentation occurs over **25 days in stainless steel tanks** at controlled temperatures ranging from **8°C to 22°C** with continuous pumping over to enhance extraction. This lengthy fermentation period contributes to the wine's intensity and structure.

The wine is then aged for a minimum of **18 months in a mix of new and second-use French oak barriques**, which impart subtle notes of spice and vanilla without overpowering the fruit. After blending, the wine rests for an additional **7 months before bottling**, and finally, it is aged in bottle for a minimum of **14 months** to ensure integration of flavors and a smooth, polished profile.

Tasting Notes

- **Color:** Deep ruby red with garnet reflections.
- **Aroma:** Aromas of **black cherry, prune, violet, and graphite**, with hints of vanilla, black pepper, forest floor, and a touch of mint.
- **Palate:** Full-bodied and intense, with velvety tannins and layers of ripe black fruit, balanced by a fresh acidity and a lingering, complex finish.

Alcohol :16,00 %

Composition: 45% Corvina, 45%
Corvinone, 5% Rondinella, 5%
Oseleta



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



Amarone della Valpolicella Classico 2019

Did You Know?

Allegrini's Amarone exemplifies the **appassimento** method, a drying process that has been used in Valpolicella for centuries. This unique method not only concentrates flavors but also allows the wine to develop a distinct profile that can age for more than **20 years**.

Wine Pairing Ideas

- **Risotto with Amarone:** Complements the wine's robust body and fruity notes.
- **Braised beef or lamb stew:** Enhances the wine's depth and rich texture.
- **Aged Parmigiano-Reggiano or Gorgonzola:** Pairs well with the wine's intense flavors and spice.
- **Panforte (spiced Italian cake):** The wine's fruity and spicy profile complements this traditional dessert's flavors.



Decanter (DCT) : 95 Points (2019)

A cooler, wetter vintage (2019), which has imbued this Amarone with a balsamic, leafy character while retaining plenty of concentration. Rich and vibrant, it opens with mint-chocolate, coffee and black pepper scents, while a background of woody tannins supports creamy black and purple fruits. Good acidity cuts the richness, and it finishes with some red and blue berries and a leafy note. (JB)



Vinous (Antonio Galloni) (VN) : 95 Points (2019)

The 2019 Amarone della Valpolicella Classico is youthfully understated, requiring coaxing to reveal its depths of dried black cherries, mocha and cloves, all lifted by a hint of fresh mint. This impresses with its blend of sweet spices, opulent ripe wild berry fruits and silken textures, all balanced by brisk acidity and a pleasantly bitter tinge of dark chocolate toward the close. This finishes classically dry with dramatic length and potency, leaving a coating of fine-grained tannins that saturates, promising many years of positive evolution. Allegrini knocked this one out of the park. Wow. (EG)



James Suckling (JS) : 94 Points (2019)

A modern interpretation of Amarone on one hand, yet dense, fresh and altitudinal of feel, brimming with the marrow of alpine herb and spruce sap, on the other. Bitter cocoa, espresso grind and the usual swathe of pithy, dried grape skin tannins, menthol and black licorice strap. Immense, powerful and fresh. I suppose that one can ask just how much of this can be drunk. On the other hand, a glass is impressive in the right moment. Drink or hold.



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM