

La Grola IGT Veronese 2006



Wine Description

This single-vineyard blend of 70% Corvina Veronese, 15% Rondinella, 10% Syrah and 5% Sangiovese is a full-bodied, intense and elegant wine. All grapes are harvested from one of the most noble and prestigious vineyards in the Valpolicella Classico area: the La Grola vineyard, with its chalky and clayey soils, is located 1,000 feet above sea level. Aged 16 months in French oak, this wine is matured for almost one year in bottle for extra finesse.

Tasting Notes

Deep ruby red in color with a wide and embracing bouquet. Scents of wildberries, juniper, tobacco and coffee come through on the nose. This is a full-bodied, intense and elegant wine. It makes a perfect pairing with red meat, especially lamb. Also delicious with mild, aged cheeses.

Vineyard Characteristics

Production area/name of vineyard:	The Valpolicella Classico zone/La Grola vineyard
Size of vineyard (acres):	75
Soil composition:	Clay and chalk
Training method:	Bilateral guyot
Elevation (feet):	990
Vines/acre:	1,696-2,600
Yield/acre (tons):	2.1
Exposure:	Southeastern
Year vineyard planted:	1979; 1998

Producer Profile

Owned by: The Allegrini family

Winemaker: Franco Allegrini

Total acreage under vine: 250

Estate founded: 1858

Winery production total: 900,000

Region: Veneto

Country: Italy



Winemaking & Aging

Varietal composition:	70% Corvina Veronese, 15% Rondinella, 10% Syrah and 5% Sangiovese
Harvest time:	October
First vintage of this wine:	1983
Number bottles produced of this wine:	212,000

Fermentation

Fermentation container:	Temperature controlled stainless steel tanks
Length of alcoholic fermentation (days):	11-12
Fermentation temperature (°F):	68-82
Maceration technique:	Pumpover
Length of maceration (days):	11-12
Malolactic fermentation:	Yes

Aging

Aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1 year old
Cooperage:	French oak
Length of aging before bottling:	16 months
Length of bottle aging:	10 months

Analytical data

Alcohol:	13.9%
pH level:	3.5
Residual sugar (grams/liter):	5.1
Acidity (grams/liter):	5.8
Dry extract (grams/liter):	32.1

