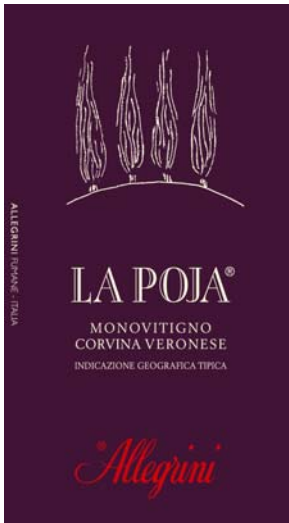


## La Poja



This is a complex, full-bodied monovarietal with intense ruby red colour and perfume of blackberries and spices. Made from Corvina Veronese grapes grown at the top of the prestigious and ancient La Grola vineyard, in the parcel called La Poja, where it has found its ideal terroir. This wine is absolutely original for the Valpolicella Classico area. It indeed reveals the character of the most important indigenous grape of this region, which traces its legendary origin precisely on this hill. The inspiration behind this monovarietal lies with Giovanni Allegriani and stemmed from his passionate belief in the land on which he lived. It has the potential to age for 18 years.

**GRAPE** Corvina Veronese 100%

**VARIETIES**

**THE VINEYARDS** La Poja, the top site of Podere La Grola, Sant' Ambrogio di Valpolicella  
310 m above sea level (1,017 feet a.s.l.)  
South-eastern exposure  
Clayey, chalky soil (chalk content 78.5% - active chalk content 16,78%)

**TRAINING SYSTEM**

Bilateral Guyot training, with about 4,200 vines per hectare (1,700 vines per acre).  
Average age of vines: 21 years  
Buds to fruiting cane: 8 (bear in mind that usually the shoot's first three buds only produce leaves, non fruit)

**YIELD**

42 hl/ha (2.43 ton per acre)

**HARVEST**

Hand harvest carried out in mid October  
Late harvest to guarantee full ripening of the grapes on the vine

**VINIFICATION**

De-stalking and crushing of the grapes  
Fermentation temperature: 22/31° C (72/88°F)  
Maceration time: 9 days  
Daily periodic pumping over  
Malolactic fermentation: during the month of November  
Transferred into wood: November  
Matured in wood for 20 months  
Blended together for 8 months  
Matured in bottle for 15 months

**AVERAGE ANALYTICAL DATA**

Total acidity: 5,40 g/l  
pH 3,50  
Total dry extract: 34 g/l  
Degree of alcohol: 14,30 %  
Residual sugar: 3,5 g/l  
Total SO<sub>2</sub> 90 mg/l  
Free SO<sub>2</sub> 21 mg/l

**SERVING SUGGESTIONS**

*La Poja makes an ideal accompaniment to roast red meats and game. It is excellent with aged cheeses, and a perfect match with dishes made with white or black truffles. Serve at 18° C (64°F) and open the bottle an hour before drinking.*