

Palazzo della Torre IGT Veronese 2006



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



Wine Description

This blend of 70% Corvina Veronese, 25% Rondinella and 5% Sangiovese is a smooth, full-bodied cru made in an innovative ripasso style. After the harvest, the grapes from the Palazzo della Torre vineyard follow two different paths: 70% of the grapes picked are vinified immediately, and the remaining 30% are left to dry until the end of December. The fresh juice obtained at harvest is blended with the juice for the dried grapes, initiating a second fermentation, and rendering a more highly concentrated and complex wine.

Tasting Notes

What Allegrini affectionately refers to as their "baby Amarone" is more approachable with its pleasant fruity character with raisin-like qualities. Pairs well with a wide range of first courses, including full-flavored pasta and risotto dishes. Also enjoy with roasts such as veal, turkey and lamb, as well as with grilled meats such as barbecued chicken, steak or sausages. Excellent with hard and semi-hard cheeses.

Vineyard Characteristics

Production area/name of vineyard:	The Valpolicella Classico zone/Palazzo della Torre vineyard
Size of vineyard (acres):	66
Soil composition:	Clay and chalk
Training method:	Pergola trentina
Elevation (feet):	792
Vines/acre:	1,200
Yield/acre (tons):	2.5
Exposure:	Eastern/southeastern
Year vineyard planted:	1974

Winemaking & Aging

Varietal composition:	70% Corvina Veronese, 25% Rondinella and 5% Sangiovese
Harvest time:	September-October
First vintage of this wine:	1978
Number bottles produced of this wine:	220,000

Fermentation

Fermentation container:	Temperature-controlled stainless steel tanks
Length of alcoholic fermentation (days):	1st: 10; 2nd: 15
Fermentation temperature (°F):	1st: 77-84; 2nd: 46-72
Maceration technique:	Pumpover
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:	15 months
Length of bottle aging:	7 months

Analytical data

Alcohol:	14.0%
pH level:	3.7
Residual sugar (grams/liter):	5.5
Acidity (grams/liter):	5.3
Dry extract (grams/liter):	30.1

