

Villa Giona IGT Veronese 2005



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

A classic blend of Cabernet Sauvignon, Merlot and a touch of Syrah from high-density vineyards planted around Villa Giona, a beautiful Renaissance estate in the heart of the Valpolicella Classica district. The estate has earned international acclaim for serving sumptuously perfect courses of wine and gastronomy. Staying true to this reputation, the wine is the perfect choice for the discerning wine lover seeking an elegant international style mingled with a unique sense of place.

Tasting Notes

Deep ruby-red in color, Villa Giona offers rich and luscious aromas of blackberry, vanilla and spices. The structure of Cabernet Sauvignon melts with the smoothness of Merlot, while the persistent, silky finish is enriched by the spicy tones of Syrah. Villa Giona is an excellent accompaniment to roasted veal or lamb, Venetian-style veal liver with polenta and medium-aged cheeses.

Vineyard Characteristics

Production area/name of vineyard:	Valpolicella Classica zone/Villa Giona vineyard
Size of vineyard (acres):	12.5
Soil composition:	Morainic with alluvial deposits
Training method:	Bilateral spurred cordon
Elevation (feet):	429
Vines/acre:	3,840
Yield/acre (tons):	2.4
Exposure:	Southeastern
Year vineyard planted:	1996

Winemaking & Aging

Varietal composition:	50% Cabernet Sauvignon, 40% Merlot, 10% Syrah
Harvest time:	September
First vintage of this wine:	2001
Number bottles produced of this wine:	40,000

Fermentation

Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation (days):	12-15
Fermentation temperature (°F):	68-82
Maceration technique:	Pumpovers
Length of maceration (days):	12
Malolactic fermentation:	Yes

Aging

Aging container:	Barrique
Size of aging container:	225 L
Age of aging container:	New
Cooperage:	French oak
Length of aging before bottling:	20 months
Length of bottle aging:	10 months

Analytical data

Alcohol:	14.3%
pH level:	3.5
Residual sugar (grams/liter):	1.3
Acidity (grams/liter):	6.4
Dry extract (grams/liter):	33.1

