

Allegrini La Grola IGT 2018]



Preis: 22,50 €

Kategorie: [Rotwein](#), [Wein](#)

Eigenschaften

Allegrini, Veneto

Rebsorte Corvina und Oseleta

Klasse Rotwein von einer tollen Lage

Beschreibung

One of the most beautiful hills in Valpolicella Classica yields the grapes for this fragrant red in which the most elegant grape, Corvina, is completed by a small percentage of the more virile and feistier Oseleta. The aromatic profile ranges from wild fruit to black pepper, leaving soft notes of soil and tobacco in the background. The palate is firm, taut and at the same time gentle. A wine of great class and finesse.

Harvest Grapes are hand-picked in the second half of September

Vinification Soft crushing and de-stemming

Fermentation In temperature controlled stainless steel tanks with daily pumping
over Fermentation temperature 20-28°C (68-82°F)

Length of fermentation Approx. 15 days

Malolactic fermentation Naturally, in barriques, in October,

Ageing 16 months in oak, then blended together for 2 months followed by 10
months of bottle-ageing