



PALAZZO DELLA TORRE 2020



Veronese I.G.T.



Corvina Veronese 40%, Corvinone 30%, Rondinella 25%, Sangiovese 5%



Altitude 240 metres (787 ft) above sea level

Exposure East/Southeast

Soil characteristic Varied, but mostly clayey and chalky

Training system Guyot

Density of the vineyards 3,000 vines/ hectare (1,214 vines/acre)



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

Vinification The fresh grapes were de-stemmed and pressed in September while the dried grapes underwent the same process in the second half of December



Fermentation In temperature controlled stainless steel tanks

Fermentation temperature and duration 1st Fermentation: 25-29°C (77-84°F)/10 days, 2nd

Fermentation: 8-22°C (46-72°F)/approx. 15 days



Malolactic fermentation In mid-April in barriques

Ageing 15 months in second-use oak barriques, blended together for 2 months and then bottle-aged for 7 months



Alcohol content 13.38% Vol

Total acidity 5.70 g/l

Residual sugars 2.9 g/l

Dry extract 34.3 g/l

pH 3.51



2020 has certainly not been a lucky year: the pandemic, hurricanes, and hail. Nature, however, was able to surprise us again this time, and we have to consider ourselves lucky to have been spared the violent weather that hit areas not far from us in the province of Verona. The ripening of the grapes proceeded somewhat in fits and starts, especially because of the rain in the summer. The good weather in September, however, in combination with our decision not to accelerate the harvest, enabled us to obtain excellent quality grapes. For the reasons we have mentioned, the harvest was prolonged and, like all long harvests, this made it possible to choose the best time to harvest in every single plot and for every single variety, from Corvinone to Corvina, and from Oseleta to Rondinella. The work we carried out in the last few weeks in the vineyard, but also in the previous months, to contain plant vigour and select the bunches, did the rest.



One of Allegrini's great classics, this wine manages to elegantly combine the fullness of the mouthfeel with its immediacy. The nose reveals distinct notes of berries, aromatic herbs, spices and vanilla, which resound on a palate where texture is underpinned by sweet, polished tannins that accompany the tasting to its long and intriguing finish.



berry



spices



vanilla



aromatic herbs



Risotto with mushrooms and sausage, pasta Amatriciana and Carbonara, platters of ham and culatello, pork loin, roast veal, Parmigiano Reggiano and matured Monte Veronese cheese.



Serve at 18°C and open the bottle one hour before consumption.



Ageing potential more than 15 years.



375 ml • 750 ml • 1,5 L • 3 L



Wine Spectator
9 times 90+
6 times TOP 100

WINEENTHUSIAST
7 times 90+

Robert Parker
WINE ADVOCATE
12 times 90+

JAMES SUCKLING.COM
12 times 90+