



# BELPASSO 2020



Vino Rosso



40% Corvina Veronese, 20% Corvinone, 20% Rondinella, 10% Cabernet Sauvignon, 10% Merlot



**Vineyard location** Hillsides of the Valpolicella production area

**Altitude** 180-250 metres (590-820 feet) above sea level

**Exposure** South-East

**Soil characteristics** Extremely varied, mostly clayey, calcareous and rich in skeletal elements

**Training system** Pergola Trentina and Guyot

**Average age of the vines** 31 years

**Density of planting** 3,000 vines per Ha (Pergola); 4.500 vines per Ha (Guyot)



**Harvest:** Middle of September

**Appassimento (Drying)** 15% of the grapes are left to dry for 2 months in a humidity controlled drying loft, where they lose about 30% of their original weight



**Fermentation** In temperature controlled stainless steel tanks

**Fermentation temperature** 25-31°C (77-88°F)



**Malolactic fermentation** Took place naturally during the month of December

**Ageing** 11 months in large Slavonian oak barrels



**Alcohol content** 13.50% Vol

**Total acidity** 5.60 g/l

**Residual sugars** 2.9 g/l

**Dry extract** 34.1 g/l

**pH** 3.48



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.



A wine in which all the craftsmanship of Allegrini is aimed at enhancing the fruity notes. Undisputed ripe, sweet and plump cherry dominates, interwoven with fresher notes of thyme and wild mint. On the palate, the maturity of the fruit becomes even more evident but the mouthfeel remains dynamic and sumptuous due to the highly gratifying vein of acidity.



cherry



wild mint



thyme



Pairs well with pot roast and braised meats accompanied with polenta (corn meal), grilled filet, quail, sliced beef with mushrooms, spare ribs of lamb and medium aged cheeses.



Serve at 16°C (60°F).



750 ml