

### Palazzo della Torre IGT Veronese 2008



#### 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 wine made at harvest is blended with the fermenting juice of the dried grapes, initiating a second fermentation, and rendering a more highly concentrated and complex wine. Allegrini affectionately refers to Palazzo della Torre as its "baby Amarone."

#### Tasting Notes

Deep ruby red in color, this wine is brimming with notes of dark, dried cherries, blackberries and hints of dates and mocha. Pairs well with full-flavored pasta and risotto dishes, roast poultry and chorizo. Also excellent with hard and semi-hard cheeses.

#### Vineyard Characteristics

Production area/name of vineyard:	The Valpolicella Classico zone/The 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:	Stainless steel tanks
Length of alcoholic fermentation (days):	First: 10; second: 15
Fermentation temperature (°F):	First: 77-84; second: 46-72
Maceration technique:	Pumpovers
Length of maceration (days):	10
Malolactic fermentation:	Yes

#### Aging

Aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	1 year
Cooperage:	French oak
Length of aging before bottling:	15 months
Length of bottle aging:	7 months

#### Analytical data

Alcohol:	14.0%
pH level:	3.3
Residual sugar (grams/liter):	5.8
Acidity (grams/liter):	5.5
Dry extract (grams/liter):	31.4

