



VILLA DELLA TORRE

**VALPOLICELLA CLASSICO
SUPERIORE D.O.C.
2021**

70% Corvinone
20% Corvina
10% Rondinella



REGION: Veneto

AREA: Valpolicella Classica, Fumane di Valpolicella

VINEYARD: Villa Della Torre vineyard

ALTITUDE: 200 m a.s.l. (656 feet)

EXPOSURE: East - South/East

SOIL CHARACTERISTICS: Silty-clay with limestone content

TRAINING SYSTEM: Guyot

AVERAGE AGE OF VINES: 10 years

DENSITY OF THE VINEYARDS: 4,545 vines/Ha

HARVEST AND SELECTION: Manual harvest in 200 kg crates between late September and early October

VINIFICATION: Gentle pressing of the grapes followed by fermentation in stainless steel vats

FERMENTATION TEMPERATURE: Initially cold at 15° C, gradually rising to 30° C

FERMENTATION LENGTH: 3 weeks

MALOLACTIC FERMENTATION: Not carried out

AGEING: aged for 6 months in concrete tanks and 12 months in 500-liter French oak tonneaux, followed by 12 months of bottle aging

ALCOHOL DEGREE: 13,5% Vol | TOTAL ACIDITY: 5,6 g/l | RESIDUAL SUGAR: 0,9 g/l | DRY EXTRACT: 28,7 g/l | PH: 3,45

VILLA DELLA TORRE: Villa Della Torre, a magnificent monument of the Italian Renaissance, is today a heritage site of the Mastella Allegrini Family and serves as the representative headquarters of the Marilisa Allegrini Group. Originally designed by Giulio Romano and Michele Sanmicheli, the villa was conceived as a tribute to the grandeur and splendor of the Ancient Roman Domus. This vision is reflected in the Peristyle, the true heart of the residence, alongside the 16th-century allegorical elements of Water, symbolized by the Peschiera (ornamental fish pond), and Fire, embodied in the Mascheroni Fireplaces, masterpieces by the great decorator Giovan Battista Scultori. The Octagonal Temple described by Vasari and the Bucintoro dedicated to Jupiter Ammon further enhance the dramatic and theatrical impact of the architectural complex, underscoring its historical and artistic significance.

THE BROLO OF THE VILLA: Villa Della Torre is surrounded by what Marilisa Allegrini fondly describes as a “vineyard garden.” The Brolo of Villa Della Torre, enclosed by its ancient stone walls, is home to a ten-hectare vineyard where Corvinone is the predominant variety. The two wines produced here - Valpolicella Classico Superiore and Amarone della Valpolicella Classico - represent a conscious evolution of traditional styles. They emphasize freshness, speak of precision, and highlight the distinctive character of this unique vineyard.

TASTING NOTES: Villa Della Torre's Valpolicella Classico Superiore reveals a medium-intense ruby red color in the glass. The bouquet offers aromas of raspberry, wild berries, and delicate hints of vanilla and spice. On the palate, it shows good structure with fine, well-integrated tannins and a fresh, persistent finish. Harmonious and well-balanced, it displays a pleasantly smooth and vibrant mouthfeel, making it highly versatile in food pairings. Appealing in its youthful expression, it will further improve with bottle aging.

INSIGHTS: The illustration on the label depicts the site of Villa Della Torre, gently sloping and arranged across terraced levels. It plays with perspective along a sequence that leads from the entrance courtyard to the heart of the villa: a porticoed courtyard inspired by the Peristilium of the Roman domus. From there, the path continues through the Peschiera (ornamental pool), opening onto the garden and the lower nymphaeum.

SERVICE: The recommended serving temperature is 16-18° C (61-64° F) in a large red wine glass.

FORMAT: 750 ml
