

## La Grola 2006

**Appellation** Veronese I.G.T.  
**Grape Varietals** 80% Corvina, 20% Syrah

### THE TERRITORY: Valpolicella

**Vineyard Location** La Grola vineyard, located in Sant' Ambrogio di Valpolicella  
**Size of the Vineyard** 30 hectares (74.13 acres) planted between 1979-1998  
**Altitude** 310 meters (984 feet) above sea level  
**Exposure** Southeast  
**Soil Characteristics** Clayey and chalky soil  
**Training System** Bilateral Guyot  
**Avg Age of the Vines** 20 years  
**Density of the Vineyard** Old: 4,240 vines/ hectare (1,715 vines/ acre)  
New: 6,500 vines/ hectare (2,630 vines/ acre)  
**Buds per Vine** Old: 12-14  
New: 8-10 (the first 3 buds on Corvina shoots only produce leaves, not fruit)

### VINTAGE CHARACTERISTICS

**Climatic Conditions** A rapid vine growth assured sufficient foliage to favour the flowering, which started in the last week of May. Little rainfall in June and July granted a regular fruit-setting in all grape varieties. Some rain in August (about 60 mm and no hail) fostered an excellent veraison. The grapes were harvested on sunny days characterized by a considerable difference between day and night temperatures (25/8C). These weather conditions enabled us to harvest perfectly healthy grapes with high sugar content and at the ideal level of phenolic maturation. Climatic conditions have continued to be good during the winter, with sunny, clear days. Temperatures above the average have caused a more consistent loss of weight for the grapes stored for drying. We expect an excellent vintage.

### VINIFICATION AND AGEING

**Harvest** Early October  
**Harvesting Method** Manual  
**Pressing** De-stemmed and crushed  
**Maceration** 11-12 days with daily periodic pumps over  
**Fermentation** In temperature controlled stainless steel tanks  
**Fermentation Temp** 20-28°C (68-82°F)  
**Malolactic Fermentation** Took place naturally in November  
**Ageing** 16 months in oak, then blended together for 2 months  
**Bottling** May 2008  
**Bottle Ageing** 10 months

### ANALYTICAL DATA

**pH** 3.52  
**Total Acidity** 5.60 grams/ liter  
**Alcohol Content** 13.95% volume  
**Dry Extract** 32 grams/ liter  
**Residual Sugars** 3.8 grams/ liter  
**Total SO<sub>2</sub>** 74.00 milligrams/ liter  
**Free SO<sub>2</sub>** 32.00 milligrams/ liter

### TASTING NOTES

**Color** Deep ruby red  
**Bouquet** A wide and embracing bouquet with scents of wild berries and juniper and tobacco and coffee essences.  
**Taste** Full-bodied, intense and elegant.  
**Food Pairings** It makes a perfect pairing with red meat, especially lamb. It is also delicious with stewed or grilled mushrooms and with mild, aged cheeses. Serve at 16-18°C (61-64°F) and open the bottle one hour before consuming. This wine can age for 10-12 years.

