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Amarone della Valpolicella Classico Riserva DOCG - cl 75

Valpolicella is a land devoted to growing vines since ancient times: its name "vallis polis cellae" actually means "the valley of many cellars". Here are grown indigenous vines like Corvina Veronese, Corvinone, Rondinella and Molinara, used to produce important and unique red wines. Amarone DOCG, the noblest red wine of Valpolicella and one of the most important Italian wines, has seduced the most refined palates worldwide, thanks to its inimitable personality, its charm and its character of traditional yet modern wine.

Amarone Prêt-à-Porter is made special by its 4-year aging, making it extremely elegant, well-structured and long living. For Bottega, the American designer Denise Focil created a fashion bottle, with an immediate impact, enriched by a fair leather label framed by metal studs. The designer also created a tailored leather box.

Production Area: Valpolicella (Veneto), Italy

Vine: Corvina, Corvinone, Rondinella, Molinara

Plants per Hectare: 4500

Training System: Veronese pergola

Harvest Period: End of September - Beginning of October

Yield per Hectare: 100 q/Ha

Characteristics:

Production Area

- > Valpolicella is a beautiful hilly land located in Veneto region (Northern Italy). It is located a few kilometers north of Verona, between Valdadige, Lessinia and the Veronese plain, at a short distance from Lake Garda.
- > It differs from the surrounding areas for its particular morphological structure, characterized by longitudinal valleys, which facilitate the passage of strong southern winds.
- > The area is protected by the Pre-Alps of Lessinia, hence the climate is similar to the Mediterranean one, as shown by the presence of olive and cypress trees. The soil is made up of limestone-dolomitic formations, basalts and moraine and fluvial deposits of volcanic origin.

Production Process

- > The grapes are hand-picked and carefully selected. The best bunches are cautiously laid in drying racks in a single layer, with specific humidity and at a controlled temperature, in order to have better air circulation and avoid crushing the berries. During the drying process, the bunches are kept under constant control and are turned regularly to avoid rot or bad molds on the berries. By the end of February, the grapes lose at least half of their weight and reach concentration of sugars due to water evaporation.
- > Grapes are pressed and the fermentation occurs with the addition of selected yeasts. The must, rich in sugar, slowly ferments in cuve close at a controlled temperature.





- > The pomace which rises to the top of the tank, due to the CO₂, is wetted daily (pump-overs) to increase and improve the extraction of the compounds present in the skins. The purposes of "pumping over" are:
 - > Dissolving substances contained in the skin into the must;
 - > Aerating the must to favor the proliferation of yeasts;
 - > Cooling the fermenting must.
- > Then, the pomace is separated from the wine and the malolactic fermentation is performed. The wine thus becomes smoother and develops more complex aromas.
- > Finally, the wine is left to mature in French and Slavonian oak casks, with sizes varying from 10 or 25-hectoliter barrels and a part in barriques. The aging in wood softens the tannins and gives the wine a rounder and smoother character, stabilizing its color and enriching its bouquet.
- > According to wine regulations, Amarone della Valpolicella DOCG Classico Riserva Bottega can be released on the market only four years after the harvest.
Thanks to its long aging, this wine made from dried grapes is of great significance, a meditation wine, complex, rich, unique and incomparable.

Organoleptic Characteristics:

Color and Appearance: Ruby red with garnet tinges.

Bouquet: Intense hints of jam (marasca cherry, plum), followed by cocoa, tobacco, licorice and tea leaf notes, finishing with moss, leather and "goudron", a warm, ethereal and intense note, which reminds of tar without being unpleasant and is typical of long-aging red wines.

Taste: Well-structured, complex, fascinating, warm on the palate, with clear hints of spice (cinnamon, cardamom, black pepper) and tobacco, with a long persistence and a perfect balance of softness, acidity and tannic notes.

Chemical Characteristics:

ABV: 15,5%

Sugar, g/l: 5-6

Total Acidity, g/l: 5,00-6,50

Serving Temperature: 14-16 °C

Serving Suggestions: This wine is recommended with grilled red meat, roast beef, entrecote, sliced beef, fillet (in crust or with pepper), stews and game, but also goes well with very mature cheeses. It is recommended also as a "meditation wine", slowly sipped to round off a meal to enjoy all of the different hues of its complex and incredible bouquet.

Enjoy it within: 5-10 years.



Recommended Glass: Balloon.

Awards

91/100 points - Luca Maroni.com IT
(2018) - VTG 2012

Highly Recommended / 93 points
Decanter Magazine - UK (2017)
- VTG 2011

Gold Medal - Mundusvini ISW Award
- Germany (2014) - VTG 2008

90/100 Rating - Wine Enthusiast
- USA (2012) - VTG 2006

Bronze Medal - Hong Kong International
Wine & Spirit Competition - HK (2012)
- VTG 2006

Silver Medal - International Travel Retail
Awards - UK (2011)