BOTTEGA

IL VINO DEGLI DEI AMARONE DELLA VALPOLICELLA DOCG



V23040075



Amarone della Valpolicella 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.

Production Area: Valpolicella (Veneto), (Italy)
Vine: Corvina, Corvinone, Rondinella
Vineyard altitude: 200-400 m above sea level
Plants per Hectare: 4500
Training System: Pergola Veronese
Harvest Period: First fortnight of October
Yield per Hectare: 90 q/Ha

Characteristics:

Production Area

> Valpolicella is a beautiful hilly territory located in Veneto region (Northern Italy). It is located a few kilometres north of Verona, between Valdadige, Lessinia and the Veronese plain, a short distance from Lake Garda.
> It differs from the surrounding areas for its particular morphological structure, characterised by longitudinal valleys, which facilitate the passage of the 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 olives 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, in order to have better air circulation and avoid the crushing of the berries.
> During the drying process, the bunches are kept under constant control and are turned regularly to avoid rot or bad moulds on the berries. By the end of February, the grapes lose at least half of their weight and reach a concentration of sugars due to water evaporation.
> During this delicate process, several transformations take place into the grapes, eg. the decrease of acidity and the modification of the glucose-fructose ratio that lead to the concentration of polyphenols and to a considerable increase of glycerine and other substances.
> The pomace which rises to the top of the tank, due to the CO_2, is wetted daily (pump overs) to increase and improve the extraction of the compounds present in the skins. This also allows the aeration of the must, which consequently favours the multiplication of the yeasts and reduces the temperature of the fermenting must.
> Then, the pomage is separated from the wine and the malolactic fermentation is performed. The wine thus becomes smoother and the aromas become more complex.

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- Finally, the wine is left to mature in French oak casks and then in bottles for between 24 and 30 months. The ageing in wood softens the tannins and gives the wine a rounder and smoother character; it stabilized the color and enriches the bouquet. The ageing in bottle re-establishes the balance which is momentarily lost during the slightly stressing phase of the bottling.
- According to wine regulations, Amarone della Valpolicella DOCG Bottega is aged for at least 24 months starting from 1st January of the year following the harvest. Only after that, it can be released on the market.

Organoleptic Characteristics:
Color and Appearance: Intense ruby red with garnet tinges.
Bouquet: Characterised by an intense bouquet of mature red fruit (marasca cherry, plum, blackcurrants), of black cherry and raspberry jam, nutmeg and chocolate.
Taste: Full, round, great body and structure, warm, persistent and intense to the palate. Tannins and acidity are in perfect balance with the alcohol, contributing to the harmony and to the great pleasantness of this wine.

Chemical Characteristics:
ABV: 16%
Sugar, g/l: 2-5
Total Acidity, g/l: 5,00-6,50

Serving Temperature: 18-20 °C
Serving Suggestions: This wine is recommended with braised meat, stews, roasts and game, but also goes well with cold cuts and seasoned and very mature cheeses. It is recommended also as a “meditation wine” slowly sipped to round off a meal.



Enjoy it within: 5 years.

Recommended Glass: Balloon.

Sizes Available: 75 cl; 150 cl.

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Awards

Gold Medal - Asia Wine Trophy - KR (2026) - vtg 2021

Silver Medal - Decanter World Wine Awards - UK (2026) vtg.2021

Gold Medal - Mundus Vini - DE (2025) VTG 2020

Rosso - The WH Spirits Awards - IT (2024) - VTG 2019

Bronze Medal - Decanter World Wine Awards - UK (2024) - VTG 2019

91/100 - James Suckling - USA (2024) - VTG 2019

Bronze Medal - IWC International Wine Challenge - UK (2024)

Rosso - The WH Spirits Awards - IT (2023) VTG 2018

Best in Show - India Wine Awards - IND (2023) VTG 2017

91/100 5 Stars Wine IT (2023) - VTG 2017

Silver Medal - Mundus Vini - DE (2022)- VTG 2018

Silver Medal - Mundus Vini - DE (2021)- VTG 2016

Silver Medal - IWSC International Wine & Spirit Competition - UK (2017) - VTG 2012

Grand Gold Medal - Concours Mondial de Bruxelles - BE (2017) - VTG 2012

Bronze Medal - DWWA Decanter World Wine Awards - UK (2017) - VTG 2012

Bronze Medal - IWC International Wine Challenge - UK (2017) - VTG 2012

Gold Medal - Gilbert & Gaillard International Competition - France (2016) VTG 2012

Gold Medal - China Wine & Spirits Awards - HK (2016)

90/100 Points - Luca Gardini - Italia (2015) VTG 2011

Bronze Medal - Decanter World Wine Awards - UK (2012) - VTG 2008

Silver Medal - Mundus Vini Award - Germany (2012) - VTG 2008

Silver Medal - Mundus Vini Award - Germany (2011) - VTG 2007

Bronze Medal - Best Match food and wine category - International Wine & Spirit Competition - HK (2010) - VTG 2007

Silver Medal - Hong Kong International Wine & Spirit Competition - HK (2010) - VTG 2007

Gold Medal - Mundus Vini Award Germany (2009) - VTG 2006

Silver Award - International Wine & Spirit Competition - UK (2008) - VTG 2003

Gold - The WineHunter Award (2026) - IT - VTG 2021

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