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### 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<sub>2</sub>, 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 pomace is separated from the wine and the malolactic fermentation is performed. The wine thus becomes smoother and the aromas become more complex.





### Awards

**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

- > 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:** 15%

**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.

