



AMARONE DOC PRÊT-À-PORTER 16% cl.75 V23052075

The distinctive feature of Amarone Prêt-à-Porter is to be aged for a period of 4 years, which makes it very elegant, full-bodied and long-lasting. The renowned American designer Denise Focil has partnered with Distilleria Bottega to create this luxury and stylish wine. The bottle features a white leather label and is framed in a white leather case embellished with debossed black lettering: a collectible piece that recalls a vintage suitcase.



Type: Amarone della Valpolicella Classico Riserva Doc

Production area: Valpolicella (Verona, Veneto)

Vine: Corvina 95% Rondinella 5%

Average production: 3000 plants per hectare

Growing system: Guyot

Harvest period: First decade of October

Yield per Hectare: 80 q/Ha

Characteristics and production process:

The grapes are manually harvested in cases and taken directly in the drying room where, at a controlled temperature and ventilation they are left withering from the end of October until the end of March, so that the grapes can eliminate most of their water of constitution. Fermentation occurs at a temperature of 18 °C with maceration that lasts more than 15 days and with daily pump-overs so to obtain a very alcoholic and structured wine, which is also rich in extract (more than 35,0 g/l). It is then left ageing in small oak casks for a period of four years.

Organoleptic characteristics:

Colour and appearance: Limpid. Ruby red with garnet tinges

Nose: Intense, scents of marasca cherry, pleasantly ethereal

Taste: Dry, warm, soft, with spicy notes and light tobacco scents and a quite persistent aftertaste

Chemical characteristics:

Alcohol, % vol: 16,5%

Sugar, g/l: 3-5 g/l

Total acidity, g/l: 5,00 g/l

Recommended glass: Ballon

Serving temperature: 15/17 °C

Serving suggestions: Amarone is an excellent companion for your moments of meditation. It is also a commendable choice for wild game, red meat and ripe cheese.



Awards & Recognitions:

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