# Cantina di Negrar's Valpolicella Ripasso DOC Classico Superiore "Torbae" DOMINI VENETI

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Culture, technique, and innovation are the distinctive features of the Negrar winery, employed during the drying process of more than 30,000 quintals of native grapes suited for this method. A historical heritage combined with constant research has allowed the Negrar Winery to present, on international markets, not only Amarone– the undisputed king of the range offered– and Recioto– its predecessor– but also other products crafted using the same drying technique. The natural concentration of sugars in the must, obtained from months of resting the hand-picked healthy grapes on drying racks, is then selected for the different wines produced.

Valpolicella Superiore Ripasso also benefits from this process: the pomace used for Amarone is “re-passed” into the previously aged Valpolicella wine, which has been matured in large wooden barrels for over a year, giving it the unique characteristics of the Ripasso technique.

The “Torbae” from the Negrar Winery is born from hillside vineyards with sun exposure that allows for the perfect ripening of native grapes, particularly Corvina and Corvinone. It presents itself in the glass with a rich red color, nuanced with brilliant hues and aromas reminiscent of blueberry jams, noble oriental spices, sweet tobacco, and notes of wildflowers. It’s the perfect companion for a variety of cooking styles, from braised meats to grilled dishes, and strikes a fine balance with cured meats and medium-aged cheeses.

A wine recommended for the Canadian market, given the diverse international culinary cultures offered across that country and its various regions.

## Company Profile

Cantina Valpolicella Negrar, founded in 1933 by a group of visionaries, is a renowned cooperative representing the essence of Valpolicella’s winemaking heritage. Specializing in iconic wines such as Amarone and Ripasso, the winery blends traditional viticultural practices with modern techniques, continuously striving for quality and sustainability. With a focus on innovation and a deep respect for the local territory, Cantina Valpolicella Negrar fosters collaboration across generations of winemakers, preserving time-honored traditions while embracing a forward-thinking approach. Today, it leads in the production of Amarone, committed to excellence and environmental stewardship.

**CANTINA VALPOLICELLA NEGRAR**
Via Ca’ Salgari, 2/A – 37024

info@cantinanegrar.it – +39 045 6014300
https://www.cantinanegrar.com/it



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