Cantina di Negrar’s Amarone della Valpolicella Classico DOCG DOMINI VENETI

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The Cantina di Negrar fully represents the Amarone della Valpolicella Classico DOCG, for several reasons. First, due to the stories of passionate souls who were able to create the first Italian wine made entirely from dried grapes, and then for their continued efforts to elevate and communicate such a nobly rustic product, loved and appreciated worldwide.

This extraordinary Veronese wine is achieved through what has been called a “double harvest,” first in the vineyard and then in the drying loft (fruttaio), where the grapes rest and yield the extraordinary nectar derived from the drying process.

Amarone was discovered as a result of its older sibling,

Recioto della Valpolicella, a sweet wine of ancient craftsmanship, which played a key role in the birth of Amarone. Legend has it that after an unintended prolonged stay in the barrel, which made the wine more “bitter,” the Recioto was renamed “Amarone.” The care and allure of time have turned this wine into a major star on international markets.

The Amarone “Domini Veneti” boasts a dark red color with ruby highlights. On the nose, it is extremely rich and seductive, with a wide range of spices and fruit that evolve in the glass, revealing notes of chocolate, licorice, and alcohol-soaked cherries. On the palate, it mirrors the aromatic profile, full, enveloping, and silky, with acidity balanced by a slight hint of sweetness.

We recommend this wine for every market, particularly Switzerland, where the generosity of Swiss cuisine will always elevate its qualities.

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.

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