

Cantina di Negrar's Appassimento Rosso Veneto IGT passito

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Cantina di Negrar has witnessed the growth of people and families since 1933, who over the years have brought experience, knowledge, and traditions, shaping the style of a truly unique wine-producing area in the national wine scene. Today, after many years, a group of professionals and winemakers proudly operates under the name Cantina di Negrar, alongside its proprietary brands, with Domini Veneti being the most renowned.

The team of oenologists and agronomists works tirelessly alongside the 240 members of this cooperative, ensuring a future for the new generations and striving for viticulture that is increasingly focused on sustainability and technical

production development, without ever losing sight of its origins. These roots, like the robust hillside vines, are deeply embedded in this territory.

The production techniques have always been tied to history, as exemplified by the appassimento process tasted today, an IGT Veneto made from indigenous red grapes (mainly Corvina, Corvinone, and Rondinella), which blend with the tradition of drying the grapes on mats in the past and now in modern, specialized crates. The result is a wine that is round and velvety in all its taste and olfactory characteristics, yet unique and deeply representative of its land. We recommend this wine for the Asian and American markets, particularly Mexico, where it can be paired with dishes that will highlight its exceptional 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.

CANTINA VALPOLICELLA NEGRAR

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