Cantina di Negrar’s Recioto della Valpolicella DOCG Classico

scritto da Redazione Wine Meridian | 14 Settembre 2024



The oldest and precursor wine of the Amarone della Valpolicella denomination is Recioto, a wine that has literally crossed through time in a province like Verona, where traces of its production were found long before Roman times.

However, to understand the journey of this wine from Cantina di Negrar, one must first know the production area, which originates in the so-called Valpolicella Classica, now made up of five municipalities bordering Lake Garda and protected by the Lessini Mountains.

The landscape of Valpolicella Classica and its morphological

and territorial structure include an important hilly area and a limestone mountainous zone, with gentle slopes that lead visitors' gaze to admire, in addition to the numerous vineyards, olive and cherry trees that also benefit from this unique microclimate in the northern part of the Italian peninsula. This microclimate is never too hot and, thanks especially to nearby Lake Garda, remains relatively mild in winter.

This "ancestor" of the famous Amarone is born from the most prized grape in this area: Corvina.

Its slow ripening led farmers to cut off the parts of the bunch most exposed to the sun, the so-called "ears" of the bunch, which in the Veronese dialect are called "rece." From here, and from the subsequent drying of this part of the bunch, comes Recioto, a sweet red wine that is an integral part of the communities in this part of western Veneto.

A full-bodied, seductive red wine, rich in sugars, broad on the nose with hints of red preserves, sour cherries, and oriental spices. On the palate, it is full-bodied and rich but never cloying, thanks to a good acidity that ensures a clean finish. In fact, it is often paired with dark chocolate. An ancient product dedicated to a young country like Canada, not to be compared to their Icewines, but as a sort of twinning between history and modernity, always following the path of quality that Valpolicella manages to export.

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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