

# Cantina di Negrar's Valpolicella Classico DOC DOMINI VENETI

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A winery or a producer has always been deeply connected to the history of the land and the vocation it offers to those who live there, particularly in the agricultural realm. Cantina di Negrar, with its 91 years proudly carried, embodies the history of Valpolicella and serves as a beacon of quality for a land that has, over the years, become a key player in the global wine markets.

At the base of the pyramid of products offered internationally, there is a wine we could describe as its “business card,” or the historical essence of red wines in the province of Verona: Valpolicella Classico DOC.

Produced, like its counterparts, from native grapes such as Corvina, Molinara, and Rondinella, Valpolicella Classico is enjoying a resurgence, thanks to its strong appeal to modern world cuisine.

A wine with pleasant aromas, offering fresh notes of fruit and flowers, it presents itself with a bright ruby red color that, from a visual perspective, signals its youth.

On the palate, its immediate rich drinkability stands out, along with its bold yet approachable character, and the harmonious balance that enhances its soft tannins.

All these characteristics make it particularly appealing for markets like the United States, where the “new generation” of American chefs appreciate wines that pair well with fresh dishes and, why not, wines that can also be enjoyed slightly chilled.

## **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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