



DOMINI VENETI

Our Valpolicella, Your Wines.

We welcome your visit!
Hospitality is our passion.



A short distance from the UNESCO World Heritage city of Verona, Cantina Valpolicella Negrar celebrates **85 years of history** devoted to the **traditional culture of winemaking** that has its roots in the local soil but, at the same time, has earned renown well beyond its borders, exporting the name and fine wines of the **Valpolicella Classico** district all over the world.

***At the origins of Amarone
an experience, more than a wine.***

We manage an advanced cooperative with **230 member vintners** who control **700 hectares of vineyards**.

We preserve, test and select the finest **autochthonous grape varieties**.



Our work combines ancient **artisanal skills and innovation**.

For us, an eye on the future means safeguarding **the heritage of our land**.

The land, as a complex sensorial experience, has many ways to tell its story:
we do it with our wines, expressing the values of our company every day
with **a production of excellence** that interprets ancient history.

Domini Veneti is the brand of the most valuable wines
produced by Cantina Valpolicella Negrar.



A distinctive feature of our wines, **appassimento** is a tradition perpetuated through the centuries, allowing us to reap the heritage.

Our **Fruttaiò Storico** is an exhibit of the ancient methods used for raising the grapes that have improved over the centuries: it started by spreading the bunches on the ground on simple boards, the *pergula domestica*, used in Roman times, followed by the *taolòni* with *arèle* (mats woven made of swamp canes) that were used later, covered with mulberry leaves from the trees grown to raise silkworms, and the more modern wooden crates.

Appassimento
our tradition.

Raising the grapes in drying sheds is an ancient method reserved for the production of wines of particular value like **Recioto** and the great **Amarone of Valpolicella Classico**.

But how is it made today? Come and visit us!

Book your guided tour of Cantina Valpolicella Negrar:

eventi@dominiveneti.it - cell. +39 345 866 30 48

<https://www.dominiveneti.it/visite-cantina-con-degustazioni/>



The visit begins at the entrance to the winery, amid the wonderful scenery of the Valpolicella Classica district, surrounded by hills and vineyards.

On the upper floor, we visit the **Fruttai**o Storico where, in addition to the display of drying methods, we have an exhibit of over **40 varietals of autochthonous grapes** and **the map of the vineyards** and soil types that characterize the district.

**Amarone is not
just a wine,
it is an experience.**

The tour continues, descending in the **Caveau delle Riserve**, where the historic bottle of **Amarone Extra from the 1939 vintage** is kept: the first to be labeled with the name “Amarone” conceived at our winery in 1936.

We come next to the **Bottaia d'Autore**, the cask cellar where the Amarone ripens for over 24 months in great casks of Slavonian oak and French barrels.

*At the origins of Amarone:
discover our history,
labels and wines.*

NEW PROPOSALS 2018

Why participate?

IT'S A UNIQUE EXPERIENCE

Taste the fine wines at the place of their production.

FREE TOUR OF THE WINE CELLAR

You'll visit the *Fruttai* Storico, the *Caveau delle Riserve* and the *Bottaia d'Autore* with an expert guide.

The details supplied here are valid for winetasting visits on weekdays during business hours. For winetasting events in the evening and on weekends, Cantina Valpolicella Negrar reserves the right to offer customized conditions.



**DOMINI VENETI
tasting**

Traditional four-course meal with typical appetizers, a seasonal pasta dish and a seasonal main dish or selection of cheeses, and dessert.

- Valpolicella DOC Classico Superiore
- Valpolicella Ripasso DOC Classico Superiore "Vigneti di Torbe"
- Amarone della Valpolicella DOCG Classico
- Recioto della Valpolicella DOCG Classico

Only for groups of at least 12 people; time: 3 hours.



WINE AND TERRITORY tasting

Selection of deli meats and cheeses typical of the area, chutney, artisanal breadsticks and bread.

- Valpolicella DOC Classico Superiore
- Valpolicella Ripasso DOC Classico Superiore "Vigneti di Torbe"
- Amarone della Valpolicella DOCG Classico

Only for groups of at least 12 people; time: 1.5 hours.



VALPOLICELLA CLASSICA tasting

Artisanal breadsticks and bread with our Extra Virgin Olive Oil Veneto Valpolicella DOP. You can choose two of these wines:

- Valpolicella DOC Classico Superiore
- Valpolicella Ripasso DOC Classico Superiore "Vigneti di Torbe"
- Amarone della Valpolicella DOCG Classico

Only for groups of at least 12 people; time: 1.5 hours.

Genius Loci, the spirit of place.

3 exclusive proposals to explore the Valpolicella Classico and Domini Veneti cru wines.

Why participate?

IT'S A UNIQUE EXPERIENCE

Taste the fine wines at the place of their production.

IT'S AN UNFORGETTABLE CULINARY EXPERIENCE

Sophisticated wine pairings in an exclusive location.

YOUR PERSONAL SOMMELIER

To help you better understand and appreciate the extraordinary qualities of our wines, we offer you a personal sommelier during your winetasting.

RECEIVE A USEFUL AND PROFESSIONAL GIFT

An exclusive Domini Veneti corkscrew to open your bottles of wine.

LEARN TYPICAL RECIPES

Domini Veneti teach you one of the recipes on the menu.

FREE TOUR OF THE WINE CELLAR

You'll visit the *Fruttai*o Storico, the *Caveau delle Riserve* and the *Bottaia d'Autore* with an expert guide.



ESSENCE AND MEMORY: the Negrar valley landscapes and cru wines

- A walk through the ancient "Verjacus" valley in the Valpolicella Classico district (about 2 hours, about 250 meters, easy-fairly easy; recommended sports clothes, hiking boots best).
- Four-course luncheon at Cantina Valpolicella Negrar.
- Winetastings: Valpolicella DOC Classico, Valpolicella DOC Classico Superiore "Verjago", Amarone della Valpolicella DOCG Classico "Vigneti di Jago", Recioto della Valpolicella DOCG Classico "Vigneti di Moron".

Only for groups of at least 12 people.



THE MARANO VALLEY FEMININE HEART: Collezione Pruviniانو

- Four-course luncheon at *Tenuta di Prognol*.
- Winetastings: Valpolicella DOC Classico Superiore, Valpolicella Ripasso DOC Classico Superiore e Amarone della Valpolicella DOCG Classico **"Collezione Pruviniانو"**.
- Visit to the Prognol winecellar.
- Walk on Mount Castelon and through the Prognol vineyards in discovery of the ancient "Provinianense" valley in the Valpolicella Classico district.

Only for groups of at least 12 people.



UNUSUAL RECIOTO: the soul wine

- A walk through the "Moron" vineyards in the Valpolicella Classico district along the historic nature trails of the Negrar valley (about 2 hours, about 150 meters, easy-fairly easy; recommended comfortable sports clothes, hiking boots best).
- Four-course luncheon with unusual pairings at Cantina Valpolicella Negrar.
- Tasting of 4 different Recioto wines by Domini Veneti.

Only for groups of at least 12 people.



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Our Valpolicella, Your Wines.

by **Cantina Valpolicella Negrar**

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