

SOAVE

THE DISCOVERY OF NEW WINE PROJECT



DOMINI VENETI

Our Valpolicella, Your Wines.

DISCOVER

HEART

*of
Valpolicella Classica*

Domini Veneti is the premium range of Valpolicella wines (Amarone, Ripasso, Appassimento, Valpolicella) produced by Cantina Valpolicella Negrar, with 1,000 hectares of vineyards in an appellation made up by 4,000.

The production is organized in 2 wine lines:

- Cantina Negrar wines
- Domini Veneti Cru

The whole production has been certificated BEC and IFS according to the international standards requested by International Off Trade chains.



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The first great success

AMARONE

Amarone was first produced back in 1938,
following a lucky oversight by Adelino
Lucchese, the head of the winery.





Diversity gives the

W I N E R Y

its unique

S T R E N G T H S



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Today Cantina Valpolicella Negrar has
230 members who grow their wines across
the varied terrains of Valpolicella Classica.

A new project to discover

SOAVE LANDS

Domini Veneti vineyards are located on the hills of Valpolicella Classica area, but now a new project starts to emphasize the values of the vineyards in Soave area.



DISCOVER

SOAVE

treasures



Soave area is one of the most varied and interesting areas from a geological and climatic point of view, but it is only in recent years that it has really focused on enhancing this infinite wealth, activating a complex zoning project.

A choice aimed at underlining the historical, present and future vocational potential of this area. The UGA (Additional Geographical Units) were introduced, real Crus that draw the map of vineyards that have always stood out for their distinctive identity and quality characteristics.



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Soave won the rare award given by FAO through the project GIAHS (Globally Important Agricultural Heritage Systems).

Thanks to this recognition it has been classified as a World Heritage Site for Agriculture, the first time for an Italian territory linked to viticulture.

**IN THIS QUALITATIVE CONTEXT
DOMINI VENETI HAS APPLIED
ITS SELECTION PHILOSOPHY**

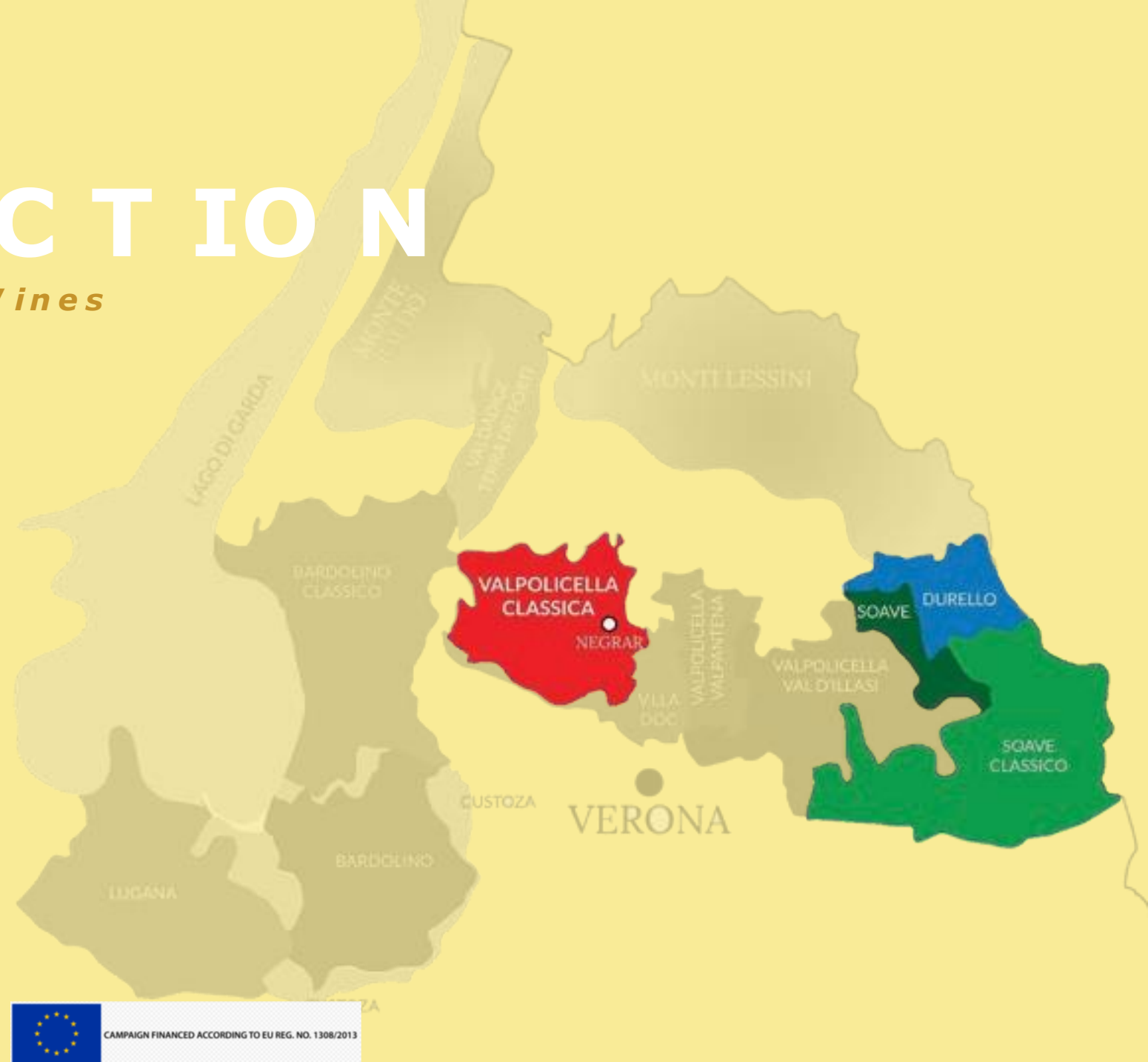


Strong

CONNECTION

to our Domini Veneti Wines

- Earth, wind, fire and air
- Natural and supernatural
- Passage of time
- Light and dark: sunset
- Environment
- Myths and Legends
- Storytelling
- Passing down of experience
- Coming together
- Creating a legacy
- Celebrating differences

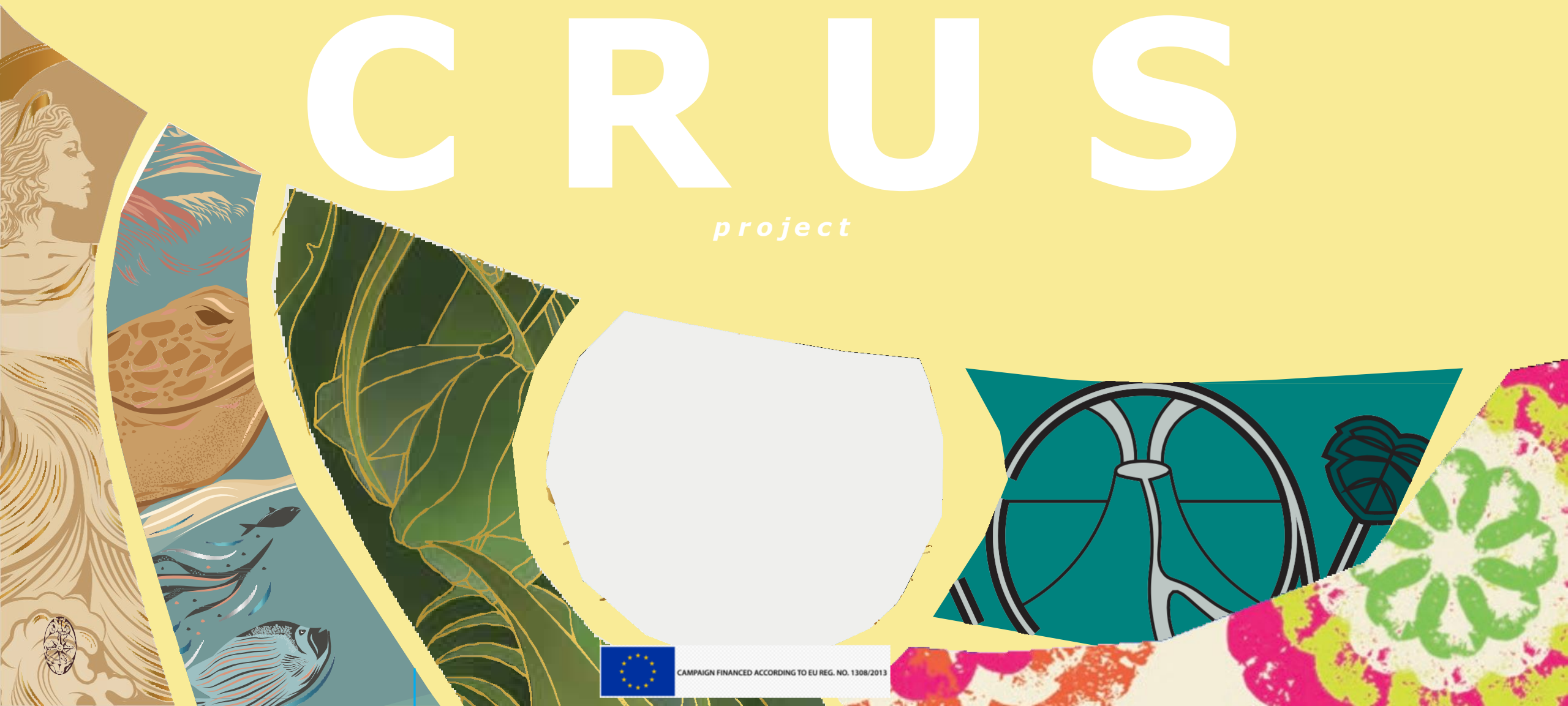


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SPECIAL

CRUS

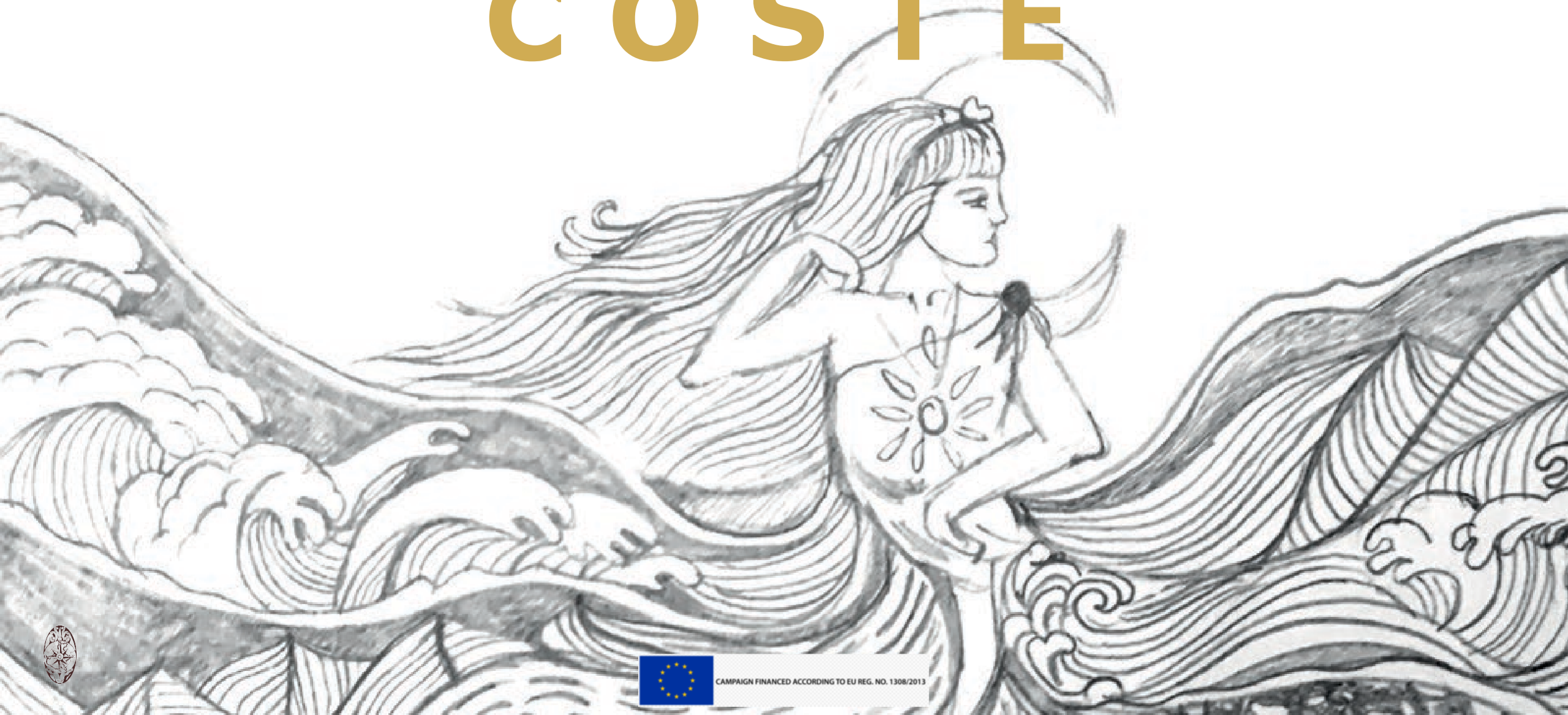
project



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SOAVE DOC CLASSICO

COSTE



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The hill on which its production is bordered has a volcanic soil both on the surface and in depth, which almost resembles the soil of Alsace. In this area, the Garganega reaches expressions similar of Riesling from beyond the Alps.



The label of

COSTE

The label concerns the thread that binds us and the four natural elements: fire, water, air and earth.



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COSTE

DOMINI VENETI
SOAVE DOC CLASSICO

Technical

DATA S

GRAPES: Garaganega.

VINEYARDS: Coste is a UGA's of Soave Classico, where slopes and steep hills are common in this place.

HARVEST: beginning of October.

VINIFICATION: after crushing, juice temperature is immediately chilled up to 12 °C using a special pipe line to preserve aroma and enhance the smell of grapes variety. The, fermentation starts at controlled temperature of 15° for about one week.

AGEING: 20% in French barrique for 6 months, the rest part in tank. After these months, blended in concrete wine tanks.

APPERANCE: deep straw yellow with golden reflections.

PALATE: wide and well balance with hints of viola, elderflower, white flowers and slight oak notes.

ALCOHOL CONTENT: 13% vol.

FOOD MATCHING: first courses, fish, shellfish, white meats.

Serve at 13°C



SOAVE DOC CLASSICO

FOSCARINO



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The wine of the wood

F O S C A R I N O

One of the most famous locations of the entire appellation, thanks to its central position within the classic area, the wines that come from this area fully reflect all the best characteristics that have helped to make the Soave Classico appreciated by a wide audience.




The wine of the wood

FOSCARINO

The toponym of this area derives from Fuscus wood or grove connected to the presence of thickets rich in dense and thick vegetation present throughout the denomination. In the past, these clearings were a source of supply for the poles used to support the vineyards, a practice which then fell into disuse to limit deforestation. Sambuco and Biancospino populate the woods surrounding the vineyards and the Soave of this Cru recalls these aromas in its scents.





The volcanic soil gives a clear mineral note to the taste, supported by an excellent, perfectly balanced acidity. This last characteristic increases the longevity of the wine, making this Soave the great white to be consumed well beyond the year. The peak for this wine is reached after 24 months of aging.



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The label of
F O S C A R I N O

The label concerns transformation:
the passage of time, its creatures and
environment. The origination of our fossil
terrian from the depths of the oceans to
the bright blue sky is a tiny chapter in
our constant evolution. Foscarino, "our
eternal turtle" and his journey bring us
our delight in Soave Crus.



DOMINI VENETI

FOSCARINO

SOAVE DOC CLASSICO



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Technical

DATAS

GRAPES: Garaganega.

VINEYARDS: The area is among the best known of all the Soave Classico. These are 3 volcanic cones: Foscarnetto which reaches 282 meters above sea level, Boccara which reaches 292 meters and Monte Foscarnino which rises up to 295 meters above sea level. The whole area is characterized by soils from clear volcanic matrix that have a moderately soil depth with the presence of crushed basalt rocks in the first meter of depth.

HARVEST: mid October.

VINIFICATION: controlled temperature in steel tanks.

AGEING: 10% is aged in French barriques for 5 months and the other part in steel tanks, blending is done at the end of April.

APPEARANCE: straw yellow with greenish reflections.

SENTORS: delicate and intense, reminiscent of elderberry and hawthorn flowers.

PALATE: dry, fresh with a good body thanks to the hints of barriques, harmonious, with an almond aftertaste.

ALCOHOL CONTENT: 13% vol.

FOOD MATCHING: all fish dishes, appetizers based on fresh cheeses and first courses with truffles and mushrooms.

Serve at 13°C



SOAVE DOCG CLASSICO SUPERIORE

CASTELLARO



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The castle wine

CASTELLARO

Castellaro derives from the toponym Castellarum and refers to the palisades that were erected to protect the buildings placed on top of the hill (castles and fortresses), to control the valley and to protect the population from enemy attacks. Thanks to its altitude it has been a reference point for generations of winemakers, still today the mountain "Cucca" is a destination for tourists who climb up to the top to admire the beauty of the underlying heritage, which are the epitome of the "Cru" concept for Soave.



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The castle wine

CASTELLARO

Thanks to the altitude of this place, the temperature range between day and night increases the elegance of the wines. The structure of this wine, compared to those coming from further downstream areas, is characterized by more intense and intriguing scents.



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The greater freshness compared to wines from the flatter areas and the structural importance will allow aging both in steel and in bariques.

The alcohol content above average confirms the structure and importance of a wine that expresses all the preciousness and particularity of a single Cru limited to the production of only 27 hectares.



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The label of

CASTELLARO

The label concerns the Guardians of the Seasons. Castle is the guardian of the village, its inhabitants and environment, so too we have the guardians of the seasons (sun, rain, wind, snow) insure the cycle of fruition, growth, life and death. Our guardians ensure the sun dawns, the wind blows and the rain and snow fall, creating the perfect cyclical habitat for our wines.



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CASTELLARO

SOAVE SUPERIORE DOCG CLASSICO

Technical

DATA S

GRAPES: Garaganega.

VINEYARDS: Castellaro is a UGA's of Soave Classico that dominates all the area, attesting to a territory formed millions of years ago and made up of lava magma and basalt.

HARVEST: middle of October.

VINIFICATION: after crushing, juice temperature is immediately chilled up to 12°C using a special pipe line to preserve aroma and enhance the smell of grapes variety. The fermentation starts at controlled temperature of 15°C for about one week.

AGEING: 50% in French barrique for 10 months, the rest part in tank. The final blend is obtained adding 15% of new Soave Superiore, just made from the last harvest. The, other 3 months in concrete wine tanks.

APPERANCE: deep straw yellow with golden reflections.

PALATE: wrapping and velvety with hints of peach.

ALCOHOL CONTENT: 13% vol.

FOOD MATCHING: risotto, seafoods, white meats.

Serve at 12°C



S O A V E

S P U M A N T E

D O C



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SOAVE

BRUT
SPUMANTE





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Technical

DATA S

GRAPES: Garaganega.

VINEYARDS: Valley and hills of Alpone Valley.

HARVEST: end of September, to preserve acidity.

VINIFICATION: the grapes are delicately pressed and de-stemmed.

The must is fermented at a low temperature in stainless steel tanks then turned into sparkling wine using Charmat Method.

AGEING: in stainless steel tanks.

APPERANCE: pale yellow with greenish light.

NOSE: fine delicate with hints of green apples and freshly baked bread.

PALATE: fresh, harmonious with the right level of acidity.

ALCOHOL CONTENT: 12% vol.

FOOD MATCHING: a classic aperitif wine, but also with antipasto and light first courses.

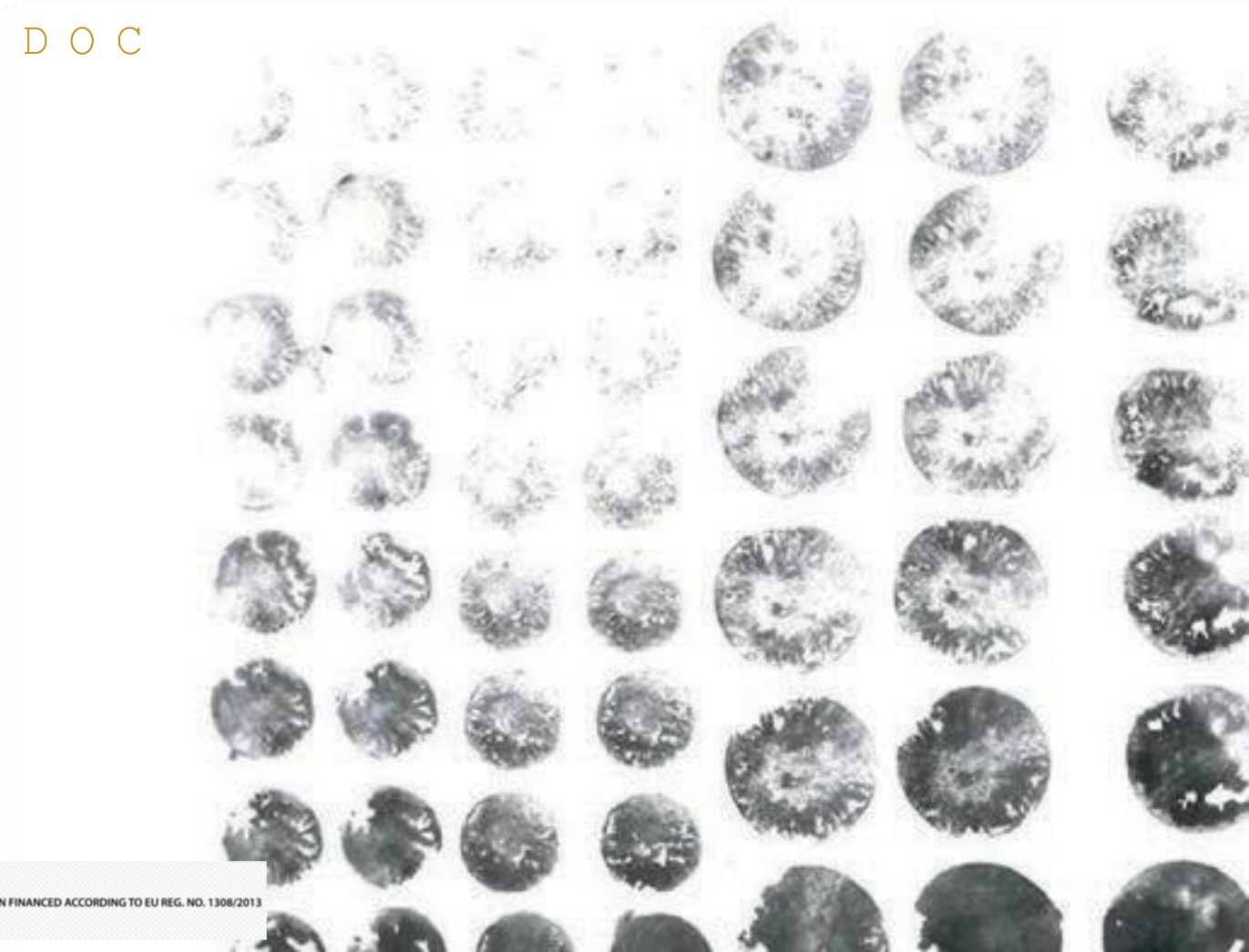
Serve at 6-7°C



LESSINI

DURELLO

DOC



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The label of
DURELLO

The label concerns the grape: in the past, the Durello grape variety was not much savored by the consumers owing to its high tartness. It was only used in blended or diluted form in the local market. However the modern and determined local wine makers have been able to convert this weakness of the variety into their strength. They have learned the fact that the high acid content of the variety is a boon in disguise, which helps in enhancing the aging ability of the wine and increases their longevity.

LESSINI
DURELLO
DOC



DOMINI VENETI

SPARKLING WHITE WINE



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The label of

DURELLO

Taking the target audience into consideration, the idea of feeling accepted, included, wanted and welcomed comes to mind. Much like the Durello grape, young people have a subconscious need to feel accepted and included into their varying societies. However, one should always remember that it is important to accept, embrace and celebrate our personal differences as opposed to attempting to conform to societal standards. Find your community that helps you transform your insecurities into strengths.



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Technical

DATA S

GRAPES: Durella.

VINEYARDS: high area of Val d'Alpone at an average altitude of 200 meters s.l.m.

HARVEST: beginning of October.

VINIFICATION: the grapes are pressed and destemmed in a delicate way. The must ferments at a low temperature in the autoclaves and then spumantizzarlo through the Charmat Method.

AGEING: in autoclave.

PERLAGE: fine and persistent.

APPEARANCE: straw yellow with greenish reflections.

NOSE: fine and delicate with a hint of unripe fruit, lemon, good minerality given by the basaltic soils.

PALATE: fresh, harmonious with a slightly acidic note.

ALCOHOL CONTENT: 12.5% vol.

FOOD MATCHING: light starters and aperitifs.

Serve at 6-7°C

