




Terre di Valgrande



Making wine is an art

Making wine is more than a profession: it is an art, and like art, it requires essential elements: a culture and a tradition that express where we come from and that, at the same time, suggest where we want to go; and then a land, our roots,

from which to draw inspiration.

Terre di Valgrande is all this: a clever combination of a story carried on by its hundreds of growers, and a territory, the Valpolicella and Valpantena, rich in history and towards tomorrow.

History of Terre di Valgrande

The company Terre di Valgrande was born thanks to the family Zandonella Sarinuto, linked to the wine by a great passion since 1958, when the first cooperative association between some Verona winemakers was founded.

The company is headquartered in Verona, the more suited venetian district to the high quality wine production, with excellent wine products like Amarone della Valpolicella, the cutting edge of the company and winner of prestigious international awards including the Decanter World Wine Awards .

The technicians of Terre di Valgrande select the best grapes of Corvina, Rondinella and Corvione from Valpantena and Valpolicella, to merge them at the fruit cellar where the grapes are dried from September to December. Only after at least 100 days of rest, grapes are fermented in the plant of Quinto di Valpantena, where the maturation and bottling of the wine are made.

Besides Amarone, in Quinto there is a production of an excellent Valpolicella and a Valpolicella

Ripasso. The range is completed by some of the best products of national oenology (Prosecco, wines from Tuscany, Piedmont, Puglia and Sicily) directly selected by our winemakers, always looking for products of the highest quality. The successes achieved in the most important international wine competitions, are the deserved recognition of continuous research aimed at improving the production and quality standards. The passion for wine and the guarantee of excellent production given by the land of Valpolicella and Valpantena, join together the members of a young and dynamic group, able to combine to the highest level, centuries of winemaking tradition, skills and vision needed to compete and stay ahead in the global market.

The streamlined sales structure allows to offer to the customers all the advantages of an extraordinary relationship between quality and price.

Territory

In the heart of Valpantena, halfway between the city of Verona and Lessini mountains, there is one of the most successful wineries in the province of Verona.

The valley, whose name derives from the greek Pantheos or “valley of all gods”, boasts ancient viticultural traditions, traceable since the first century BC. The wines produced here were appreciated by the Emperor Augustus, and even the

poet Virgil quoted them in his works as “worthy of goodness.”

In the sixteenth century, the valley was called the golden “for the copious and excellent wine”.

It was always the Valpantena, one of the areas in which it has come forward over the years, with greater force, the process of modernization of the techniques of grape growing and processing, of which Terre Valgrande is an expression.





The vineyard and production

The vineyards of Terre di Valgrande embrace the most important areas of Verona wine production: Valpolicella, Valpantena and Soave. These areas provide the best possible micro-climatic conditions for growing grapes, thanks to the wealth of the land and the special exhibitions influenced by unique and mild climate of Garda lake and Lessini mountains.

The diversification of the vineyards guarantee a wide variety, full of different types of wine. The grape cultivated here is typical of the area: Corvina, Corvinone, Rondinella, Garganega, to which are added some international varieties such as Cabernet, Merlot and Chardonnay that complete varieties.

The type of facility used for the grape cultivation is, for a large part, the Guyot, a cultivation method that, by reducing the amount of bunches on the screw, allows the production of high quality grapes. The type of collection is predominantly classic, in a way that allows us the selection

of the grapes at the right degree of maturation directly on the plant. Finally, the collection of traditional systems pergola, single or double, is made through the division directly in the grape plateau. Those grapes are destined later to the then withered for the winemaking of the famous wines Amarone and Recioto. A number of control activities are of fundamental importance for optimal performance of the vineyards: the pest, through a careful monitoring on the territory of the presence of pathogens, the consultation of the meteorological instruments scree, the traps to catch insects and periodical visits in the vineyard. Fundamentals are also the nutrition of screws and wine agronomic management, actions which are necessary to achieve the best results in the country. To ensure this, Terre di Valgrande has a qualified staff as the agronomic manager, who has the task of constantly monitoring the area, closely follow the farms and provide them with the necessary assistance.



*Wines produced from Terre di Valgrande are
custodians of a millennial wine tradition and experience
and originate in the beautiful Valpantena,
lying at the foot of Lessini mountains,
mother and nurse of some of the best varieties
of grapes in the world*

Amarone della Valpolicella D.O.C.G.

It is produced in small quantities with a traditional method remained unchanged over the centuries, characterized by a careful selection of grapes and their withering, before the vinification; it is finally in the stage of refinement and aging, made in special barrels, that the wine acquires its organoleptic characteristics and is embellished.

It is rich in alcohol, glycerin, very structured and powerful, but nevertheless elegant; its taste is such as to have no equal in the world. It can also be stored for more than twenty years. Deep garnet in color, it is characterized by rich aromas of walnut and currant jam; dry, generous body and velvety.



Valpolicella Ripasso D.O.C.G.

Garnet red color; hints of cherry and licorice.

The “revision” is a technique that adds structure and alcohol to Valpolicella. The pomace of Amarone are added to Valpolicella making it fermented again. The result is a body, a character and an unique style. Aging in wood and bottle refinement for about two years before the sale.



Valpolicella D.O.C.

At the first sight, the wine is bright ruby red, it brings to the nose a fruity bouquet with typical notes of cherry. It is a wine of medium structure but with beautiful personality and freshness.

Once in mouth, full and rounded body lies with vigor and elegance.

It is preferable to drink it young, within 2-3 years after the vintage. Good and fresh taste and tasty fruity notes.



Recioto della Valpolicella DOCG

It is a sweet red dessert wine, obtained by drying the grapes preserved in fruit cellar for 100/120 days and then a shut-down of the fermentation to preserve the amount of sugar that determines its characteristics. Deep ruby color, it has delicate aromas of blackberry jam and spicy notes to the nose; an important wine, very elegant on the palate, with good structure.



Soave DOC

Wine symbol of the whole denomination, combining quality and price, Soave DOC Terre di Valgrande stands for freshness. Pale yellow, delicate and light, it offers hints of almonds and delicate flowers.

Arises mainly from only Garganega grapes and from wine-making a subsequent vinification in steel tanks. This wine is fragrant and balanced, excellent as an aperitif, with appetizers and a nice dinner with friends.





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