

RESPECT ... AND INNOVATION!
What we are doing **today** for our **tomorrow**.

THE VINEYARDS

Modern grape-production must be sustainable: financially viable production combined with an eco-friendly approach is a sign of first-rate professionalism and a guarantee for the consumer.

Extensive research into biology, ecology and the local grape-producing environment is the only way to ensure optimum management of soil, top-soil and the lives of thousands of tightly packed plants. It also leads to the development of pest control systems with a low impact on the environment, workers and consumers.

Our members' have improved their vineyard ecology by introducing a diverse range of farming techniques: **cover-cropping** has played a major role as it helps prevent root asphyxiation, controls soil erosion, boosts organic matter and maintains biodiversity, benefits that lead to an increased presence in natural pest-controlling organisms; leguminous green **manures** are used to increase the soil's natural fertility; **integrated pest management** reduces pest control and introduces low-impact pesticides; **sexual confusion** is a natural way of controlling plant-eating insects, mainly the European grapevine moth, and involves fitting vines with pheromone sprays that prevent male and female insects meeting and reproducing; and the Valpolicella Consortium's "Reduce, Respect, Save" protocol (discover more [here](#) and [here](#)).

Some members have also introduced the biological methods envisaged by current Italian regulations.

Cantina Valpolicella Negrar manages an experimental vineyard where it grows 40 types of vine with a range of rootstocks and training systems. This scientific approach helps grape-producers to choose the right system for their needs and to safeguard biodiversity.

The vineyard also uses natural (biological) products not registered as pesticides to test innovative vine management and protection systems; these products include beneficial insects and natural predators (e.g. fungi and bacteria), as well as plant extracts.



Cover-cropping



Manures



Integrated pest management



New variety Spigamonti

Extensive research into DNA has enabled the winery to revive a grape variety that was recently rediscovered by our viticulturist Claudio Oliboni. The variety, called Spigamonti after the area in which it was rediscovered, was added to Italy's national grape variety register in 2013 by an Italian Ministerial Decree (10 July 2013), later published in the Official Gazette as "DM no. 186" (9 August 2013)

Respect is also a key part of the harvest and grapes are picked by hand in all of the members' vineyards.

IN-HOUSE CERTIFICATION LOGO

vendemmia
A MANO
harvested
BY HAND

THE WINERY

The winery's facilities have been fitted with a series of environmentally sustainable features, including a water-recycling system and energy-saving light bulbs. Furthermore, an increasing amount of the winery's paper, boxes, leaflets and bags is made with Forest Stewardship Council (FSC) certified paper, which is glue- and paint-free, and sourced from forests that comply with strict environmental, social and economic standards.

Some wine is also sold in lightweight bottles, an idea that saves glass and cuts carbon emissions by reducing recycling quantities, waste and transport.

"ECOFRIENDLY BUSINESS" AWARD 2014

The Italian Good Wine Guide has presented Cantina Valpolicella Negrar with its "[Ecofriendly Business](#)" award 2014 for the winery's commitment to sustainable wine- and grape-industry projects. Photograph of the award

LIST OF CERTIFICATIONS

ICEA



IFS



DNV

