

GRAPE-DRYING

Once the grapes have been harvested, they are dried with a traditional Valpolicella technique, called appassimento in Italian, which has been used since the Romans first introduced grapes to the area. Each year, Cantina Valpolicella Negrar dries more than 2 million kilos of grapes, mainly the Corvina, Corvinone and Rondinella varieties.

The grapes are picked by hand and placed in small crates, after which they are “left to rest”, as local grape-producers say, in large naturally ventilated warehouses. They dry for about 100 days and are then used to make Amarone and Recioto.

Our years of winemaking experience and extensive research have established that the grapes undergo a series of phenomena as they over-ripen during the drying phase. They do not just dry: they evolve. Time is a key factor in their evolution. During the first 60 days of appassimento, the grapes are affected by physical phenomena: they lose up to 40% of their weight and their sugars concentrate. Shortly afterwards, a biochemical process takes over: a noble mould, *Botrytis cinerea*, attacks the grapes, adding glucose, which softens the wine and creates its unique aromas.



THE RIPASSO TECHNIQUE

The traditional ripasso technique (from the Italian “to pass over again”) has been rediscovered and honed to perfection in recent decades. Fresh Valpolicella is “passed over” Amarone must that has been left in the fermentation vat and the wine is left to ferment for between seven to ten days. The finished product, Ripasso, which is named after this technique, ages beautifully; it is stronger than Valpolicella, deeper in colour and has a complex bouquet.

Our research and experimentation have also produced a unique, soft and peerless Ripasso from the re-fermented must of our delicious Recioto dessert wine.

CANTINA
VALPOLICELLA
NEGRAR
ALLE ORIGINI DELL'AMARONE

