

Enogastronomic Route

A fine **food and wine tour between Verona and Valpolicella**. You discover the wine-making excellence of Western Veneto and the historical and artistic soul of the city of Julietta and Romeo in one day: an extraordinary fusion of taste and art combining exclusive tasting menus, in the most **prestigious wineries in the province of Verona** with an **exclusive guided tour of the historical center of Verona**. For transfers to the various stops of this route, **private vehicle and driver** will be at your disposal for the entire duration of the itinerary.

Located in the sunny hills of northwest Verona, **Valpolicella** is one of the most fascinating areas of Veneto, a land where past and present live side by side with tradition and modernity. Famous for the **delicious food and wine**, Valpolicella boasts some of **the most appreciated wines of Italy** - all with the certification DOC and DOCG - such as Valpolicella Classica, Valpolicella Superiore Ripasso, the intense Amarone of Valpolicella and the fruity Recioto of Valpolicella. **Quality and prestige of the numerous wines** of Valpolicella are to be found in the **long experience of producers** who pass on traditions and production methods from generation to generation.

The **Enogastronomic Part** of our itinerary includes a visit to **two renowned wineries** in the province of Verona:

- **Cantina Valpolicella Negrar:** Located in the heart of Valpolicella, in Negrar, far back in 1933 produces wines appreciated all over the world. During the visit you will be able to access the Sala dell'Appassimento - which houses a kind of grape harvesting museum - and the historic cellar where the oldest bottle of the famous Amarone della Valpolicella is kept. Following is a wine tasting menu with 4 Valpolicella wines (*Valpolicella DOC Classico Superiore, Valpolicella Ripasso DOC Classico Superiore 'Vigneti di Torbe', Amarone of the Valpolicella Classico DOC, Recioto of the Valpolicella Classico DOCG*) accompanied by a selection of typical products of the enogastronomy of Verona. As a starter of mixed salami, risotto with anchovy, Lessinia cheese with jams and honey, sfogliatine to recioto, etc.
- **Cantina Bertani a Grezzana:** A long and established family tradition founded in the mid-nineteenth century by the Bertani brothers and still managed by their descendants. The prestigious wines produced by Bertani are exported to over 30 countries, always synonymous with quality and excellence. During the visit you can taste the fine wines produced by the vineyards of the Bertani family and the great classics of Veronese viticulture.
- **Which wines and foods can you enjoy?**
Valpolicella wines (*Valpolicella DOC, Valpolicella Superiore DOC, Valpolicella Ripasso, Amarone and Recioto*), Cheese such as *Monte Veronese, Ricotta and herbal cheeses, Truffles, Extra virgin olive oil* of the Valpolicella variety "Grignano", "Favarol" and "Trepp", Lessinia salami (*salami, lard and cotechino*), Honey (*Honey Acacia, Tiglio, Dandelion, Chestnut, Cherry, Melata and Millefiori*), Cherry, Valpolicella Kiwi.

In addition to visiting these prestigious wineries near Verona, **the cultural part** of this unusual itinerary and wine-making in Valpolicella includes a **mini tour of private Verona** that will take you to discover its most famous attractions with a **pleasant walk**. A brief guided tour of the city of Verona to admire:

- Piazza Brà
- The place of the famous Roman Arena of Verona
- Castelvecchio
- Julietta House
- Piazza dei Signori and Piazza delle Erbe
- Scaligera Arches
- Scaligera Family Funeral Complex
- Church of Sant 'Anastasia ...
- An impressive Verona **tour on foot to admire the exterior of the buildings that have made it famous in the world.**