



History

The Manara Winery was established in 1950 by Lorenzo Manara, afterwards it passed into the hands of his son, Guido. For 40 years we have sold our wines to private customers or other bigger wineries. We soon understood that we had to appreciate our products in a different manner, which is why we decided to direct our attention to start our own bottling of our wine and marketing the wine with our own label. Since 1993, after the

death of Guido Manara, the winery is now in the hands of his three sons, Giovanni, Lorenzo, and Fabio, who have started a great evolution in the winery and have higher aspirations and objectives for Manara.

Since then, they have purchased new vineyards and enlarged the wine cellar (thereby, making it more functional).

Vineyard

The vineyards are approximately 11 hectares and are situated in the hilly zone of the region of classical Valpolicella. This area is at an altitude of 250 meters above sea level, precisely in the communes San Pietro in Cariano, Negrar and Marano di Valpolicella. The ground in that region is clayey, it is placed on cretaceous marls and basaltic tuffs, which are fertile and resistant to drought.

The vineyards have a density of 3000/3500 vines a hectare and the type of plant breeding is the double pergoletta (pairle).



MANARA



Cellar

The present wine cellar, which was recently enlarged and made more functional, has been updated a couple years ago with new technological methods regarding the vinification and the bottling.

The cellar is divided into several sectors:

- Rooms for drying the grapes for the production of “Amarone” and “Recioto”.
- Vinification and storage in 200/100/50/30/20 Hl stainless steel tanks.
- Refining in 10/23 Hl barrels made of Slovenian oak and in 500/225 l French barrique.
- Bottling in various stages: a machine washing the internal part of bottles, a filler, a corking machine, a machine washing the external part of bottles, a labeling machine.
- Refining in bottles in large super imposable steel cages.
- Warehouse of bottles ready for marketing
- Business offices.



Owners: Giovanna, Fabio and Lorenzo Manara



Oenologist: Giampietro Zardini



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Manara

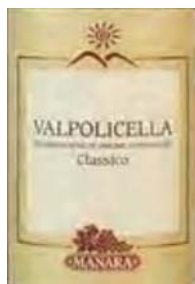
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MANARA - wines



Valpolicella Classico d.o.c.

Area of cultivation: Vineyards sited in the Valpolicella Classico region.

Color: ruby red

Alcohol content: 12%

Serving temperature: 18-20C

Food combination: Ideal accompaniment to first and second courses in general.



Valpolicella Classico Superiore Ripasso "Le Morete" d.o.c.

Varietals: Corvina 70%, Rondinella 20%, Molinara 5%, Cabernet Sauvignon 5%

Color: ruby red

Area of cultivation: A unique vineyard sited on a hillside of the designated Valpolicella Classico region in the commune of San Pietro in Cariano.

Pressing and fermentation: Gentle crushing immediately after the harvest is followed by fermentation in stainless steel tanks. The wine is then combined with the lees from racking the Amarone. This age old technique called "Ripasso" is normally carried out in March.

Aging: In 7Hl barrels made of Slovenian oak and in French barriques for 6-12 months. Aging in the bottle varies from 6 to 12 months.

Alcohol content: 13%

Serving temperature: 18-20C

Food combination: Ideal accompaniment to mushroom risotto, roasts, meats grilled over an open fire and game.



Amarone della Valpolicella Classico d.o.c.

Varietals: Corvina 65%, Rondinella 20%, Molinara 10%, Other types 5%. Harvest carefully selected for the process of drying that last on average three months.

Color: Intense ruby red.

Area of cultivation: Vineyards sited on the hillsides of designated Valpolicella Classico area, more specifically in the localities of Negrar, Marano and San Pietro in Cariano.

Pressing and fermentation: A gentle crushing, followed by a slow fermentation in stainless steel tanks for 40-60 days.

Aging: In 7Hl barrels made of Slovenian oak and in French barrique for 2-3 years. Aging in the bottle varies from 6 to 12 months.

Alcohol content: 15%

Serving temperature: 20-22C



Amarone della Valpolicella d.o.c. Classico "Postera"

Varietals: Corvina 70%, Rondinella 25%, Dindarella and Croatina 5%. Harvest carefully selected for the process of drying that lasts on average three months. The grapes remaining whole are selected out for further 30 days of this process.

Color: Intense ruby red.

Area of cultivation: Unique vineyard sited at the top of the hill above Moron, a locality of Negrar at the heart of the classic Valpolicella region. Its name "Postera" in local dialect refers to it being exposed to the sun all day.

Pressing and fermentation: A gentle crushing, followed by a slow fermentation in stainless steel tanks for 40-60 days.

Aging: In 7Hl barrels made of Slovenian oak and in French barrique for 2-3 years. Aging in the bottle varies from 6 to 12 months.

Alcohol content: 15%

Serving temperature: 20-22C. Allowing the wine to breath an hour before serving is recommended.

Food combination: Ideal accompaniment to roasts, meats grilled over an open fire, game and strong cheeses.