

HERITAGE • SYNERGY • SUSTAINABILITY

Cantine di Verona

The beating heart of a territory stretching from the Valpolicella hills to the shores of Lake Garda. Preservation of land through ethical excellence.

Our Territory

From the Valpolicella Hills to the Garda Shores

THE SYNERGY OF COOPERATIVES

Historic Fusion

Born from the merger of Cantina Valpantena, Cantina di Custoza, and Cantina Colli Morenici. We unite historic expertise with a modern vision for Veronese winemaking.

A Large-Scale Family

Over 500 members act as silent guardians of 1,800 hectares of vineyards. Together, we promote authentic territorial values across five prestigious brands.

CERTIFIED COMMITMENT

360°

SUSTAINABILITY

Equalitas & SQNPI

Since 2024, our group holds the most stringent international certifications for environmental, social, and economic sustainability, ensuring a future-proof legacy.

EQUALITAS

SQNPI

RESPECTING THE LAND

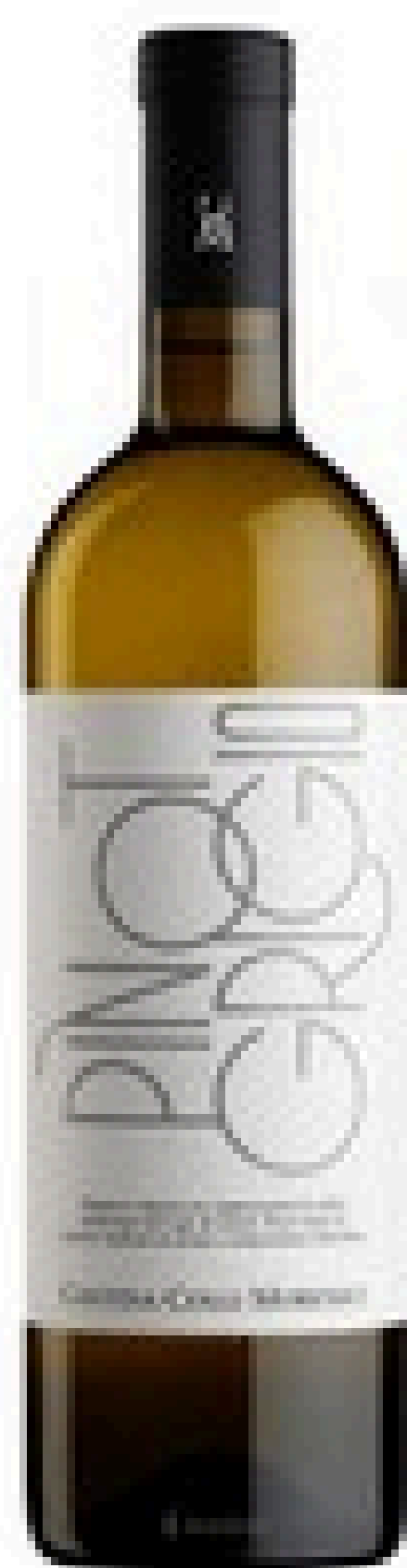
Green Energy & Resources

We minimize our impact by optimizing water resources and utilizing clean energy. Many of our production sites are powered by advanced solar systems.

Our goal is to protect the delicate microclimates that give our wines their unique character, from the hills to the lake.

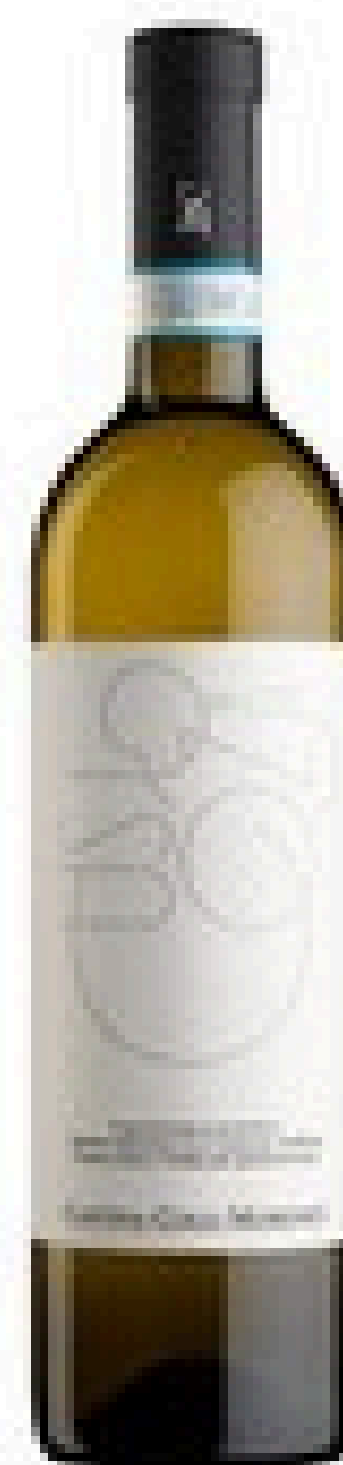


WHITE WINES: GARDA FRESHNESS



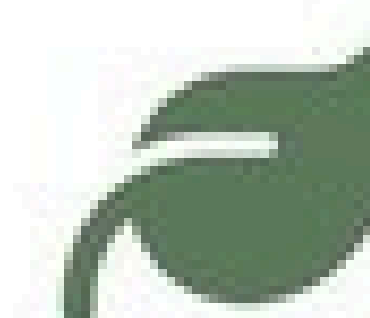
Pinot Grigio

Fresh and citrusy, reflecting the mild lake climate with crisp, bright notes.



Custoza DOC

Vibrant and mineral blend from morainic hills, balanced with aromatic herbs.



SQNPI CERTIFIED

Sustainable Focus

Certified farming ensures these whites represent pure, eco-friendly expressions.

REO ICONS: VALPOLICELLA HERITAGE



Ripasso Superiore

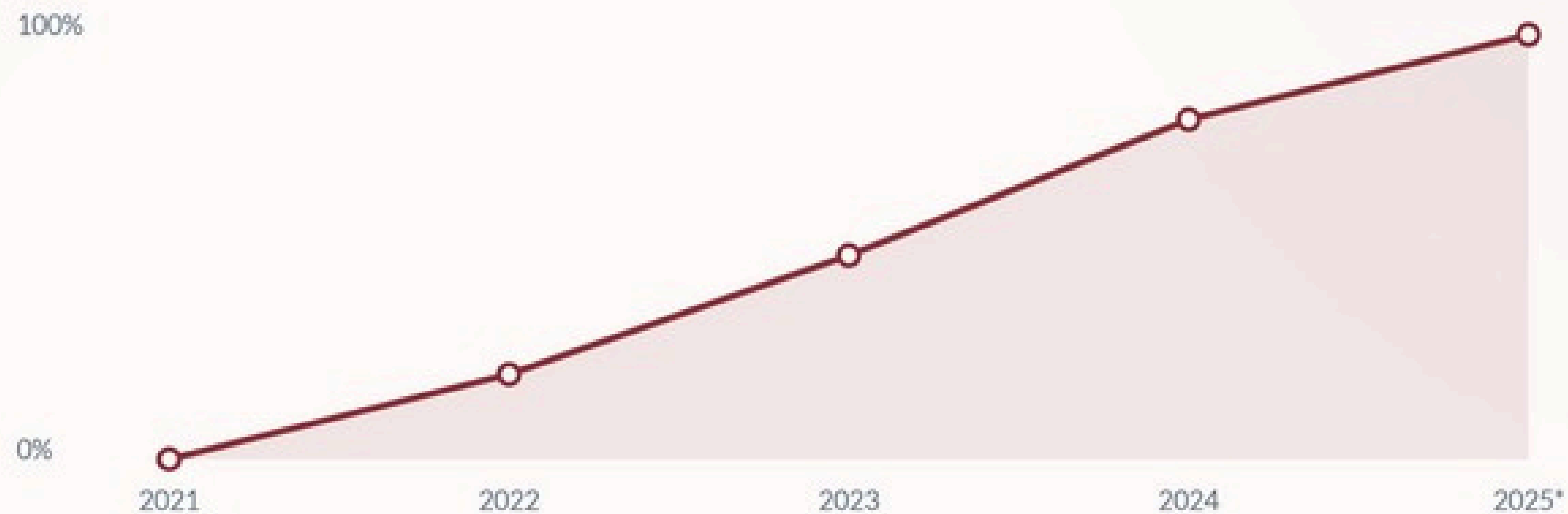
Velvety dark cherry and spice notes. Re-fermented on Amarone skins for depth.



Amarone DOCG

A powerful icon of complex elegance. Intense notes of dried fruit, cocoa, and tobacco.

SUSTAINABLE SURFACE GROWTH



**Percentage of total vineyard surface area under SQNPI or Organic certification (2025 Projected).*

THE ESSENTIAL SELECTION

WINE SELECTION	ORIGIN	PROFILE	KEY PAIRING
Pinot Grigio Garda	Garda DOC	Fresh, Citrusy, Floral	Aperitif, Shellfish
Custoza DOC	Garda Shores	Mineral, Aromatic	Fresh Pasta, Fish
Ripasso Superiore	Valpolicella	Velvety, Dark Cherry	Grilled Red Meats
Amarone DOCG	Valpolicella Hills	Powerful, Complex	Game, Aged Cheese
Appassimento IGT	Verona Region	Rich, Full-bodied	Roasts, Chocolate

| THE PILLARS OF OUR ETHICS

-  Environmental Protection: Drastic reduction of phytosanitary products through rigorous SQNPI protocols and precision viticulture.
-  Social Responsibility: Ensuring fair treatment, safety, and continuous training for our 500+ members and their families.
-  Economic Innovation: Investing in lightweight glass packaging and solar logistics to reduce CO2 transport emissions across the supplychain.