



A Beginner's Guide to Wines in Veneto

All you should know about Veneto Wine Region



With over 90,000 hectares of vineyards, Veneto is Italy's most productive region in terms of wine production. The region's geography bestows each territory with its own distinct characteristics, leading to a fascinating array of unique wines. Every sip tells a story shaped by the land.

Main DOC (Controlled Designation of Origin) and DOCG (Controlled and Guaranteed Designation of Origin) areas

Valpolicella

Located northwest of Verona, the vineyards extend over hills and valleys, with limestone and clay soil that favour full-bodied and complex wines.

Amarone della Valpolicella DOCG
Recioto della Valpolicella DOCG
Valpolicella Ripasso DOC

Conegliano-Valdobbiadene

Located in Treviso province, this hilly area extends from Valdobbiadene to Vittorio Veneto.

Conegliano Valdobbiadene Prosecco
Superiore DOCG
Asolo Prosecco Superiore DOCG
Prosecco Superiore di Cartizze DOCG
Prosecco DOC

Montello – Colli Asolani

Between the provinces of Treviso and Vicenza, it includes the area of Montello, a hill of morainic origin, and the Colli Asolani, which extends to the city of Asolo.

Montello e Colli-Asolani DOC
Prosecco Superiore DOCG

Soave

Located east of Verona, this area's volcanic and calcareous soils enhance the minerality of the predominantly white wines.

Soave Superiore DOCG
Recioto di Soave DOCG
Soave DOC



Colli Euganei, Berici e Breganze

These hilly areas near Padua and Vicenza are characterised by a volcanic landscape and clayey limestone soil, which contribute to a great diversity of wines.

Colli Euganei Fior D'Arancio DOCG
Colli Euganei DOC
Colli Berici DOC
Breganze DOC
Chardonnay Colli Euganei DOC

Piave

This area is situated along the Piave River and south of the Dolomites. Its proximity to the river positively influences the microclimate, making it ideal for viticulture.

Melanotte del Piave DOCG
Piave DOC

The finest wines of Veneto



Red wines

Amarone della Valpolicella:

A full-bodied, rich wine made from dried Corvina, Rondinella and Molinara grapes

Valpolicella Classico:

Similar to Amarone but less full-bodied, with fruity notes. It is best enjoyed when it is young

Recioto della Valpolicella:

Rich and sweet, reminiscent of Amarone but with residual sugar, ideal for pairing with desserts and cheeses

Ripasso della Valpolicella:

More structured and richer than Valpolicella, with notes of ripe fruit and spices

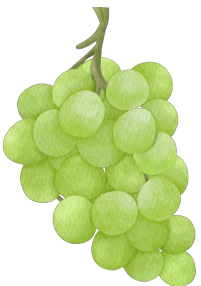
Bardolino:

Fresh and delicate, with fruity notes of cherry and raspberry

Raboso Piave:

Robust and tannic, with bright acidity and red fruit aromas

White wines



Prosecco:

A fresh and fruity sparkling wine, mainly produced with Glera grapes

Soave:

Delicate yet very aromatic, with fruit notes and white flowers, excellent with fish courses

Recioto di Soave:

Sweet and complex, with honey and apricot notes, often paired with dry pastries

Bianco di Custoza:

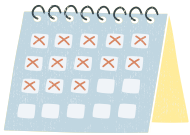
Light, fresh and floral

Pinot Grigio:

Fresh and fruity wine, with aromas of pear, apple and citrus fruits

Chardonnay:

Straw-yellow in colour with a delicate aroma, dry and harmonious taste



Are you planning a holiday in Veneto? Don't miss these events:

Vinitaly (April): One of the world's most important wine fairs, held in Verona and showcasing the best Italian and international labels.

Magnalonga della Valpolicella (April - May): A non-competitive, gastronomic walk of about 10 km around San Pietro in Cariano.

Street Wine Garda (July): Veneto wines take center stage at this event, featuring tastings, free shows, and an engaging program, all set in an evocative atmosphere by the shores of Lake Garda.

La Grande Festa del Vino (September): An event taking place in Venice features tastings of Italian and international wines from over 20 countries. Visitors can participate as judges for the best wines and attend master classes led by world-renowned experts.

Valpolicella Wine Festival (October - November): Held at the Fiera di S. Ambrogio di Valpolicella, this three-day event showcases products and wine cellars from both the Veneto region and across Italy.

Festa dell'Uva e del Vino di Bardolino (October): An event taking place in Bardolino, on Lake Garda, dedicated to the wines of the area, with events, tastings and stalls.

Small wine glossary EN - IT:

strong = forte
light = leggero
fruity = fruttato
floral = floreale
sweet = dolce
dry = secco
sparkling = frizzante
still = fermo
wine cellar/ winery = cantina
(wine) tasting = degustazione
fermentation = fermentazione
harvest = vendemmia
variety of grape = vitigno
vintage = annata
wine shop = enoteca



The taste and aroma of wine are influenced by numerous factors, which can differ significantly from one winery to another. By participating in tastings at different wineries, you can refine your palate and sense of smell, allowing you to appreciate the diverse nuances of each wine. Check out [our article for recommended wineries to explore](#).