



Agricola CONATI di Marco Conati e C. sas

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Situated in the Valpolicella right in the centre of the little town Fumane, the business was born immediately after the first World War as a result of the strong will and hard work of Marco Conati's father. However, the Conati family has been present with their wines on the territory of Verona already for many generations.

Naturally, the quantity of the produced wines is related to the historical moment and the availability of the family business. The selling happened on the basis of verbal propaganda. In 1980 Marco Conati, after having taken his school leaving certificate, increases the volume of production by occupying the position of the merchant in the Valpolicella.

The will to improve the quality of his products induced Marco Conati in the 90s ulterior selections of the grapes and in the start of a refinement of the production in wood.

The offer of the first bottles from the vintage of 1999 begins: wines of a great structure, which are connected with a historic-classical philosophy.



Drying

The grapes which are used for the production of Amarone, Recioto and Passito are put into a box/case where they stay for 90 to 120 days without the help of dehumidifier, how tradition asks it. .

Refinement

The wines Valpolicella Classico Superiore, Amarone Classico, Recioto Classico and Passito Bianco are refined for about 15 to 50 months either in barrels of durmast from Slavonia and in French barriques or in casks of about 20 hl. The length of period and the type of barrel depends on the typology of wine.



The Conati farm is situated in Fumane, in Valpolicella, which is in the province of Verona.

For who arrives from Brenner

recommended motorway exit: Affi

For who arrives from the A4

recommended motorway exit: Verona Nord.

Continue on the by-pass to Valpolicella until you reach Fumane.

