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Brigaldara's Commitment to Sustainability Shines at Locanda Case Vecie Agriturismo

Sustainable Slow Tourism Experience Awaits at Valpolicella's Agriturismo Locanda Case Vecie

Wednesday, June 26, 2024



Brigaldara, a renowned winery located in Valpolicella Classica, San Floriano, is thrilled to welcome guests to the new season at Agriturismo Locanda Case Vecie. Nestled in the high-altitude vineyards of Grezzana, this charming getaway, which opened last

year, offers an idyllic retreat surrounded by vineyards and forests. Beyond serving as a cozy refuge, the family-owned facility is the perfect base for exploring the culture of Verona and its surroundings. Here, outdoor adventures and local culinary delights converge, creating a unique slow tourism experience—a sustainable and immersive way to rediscover the beauty and heritage of the region.

Situated within the Sites of Community Importance (SCI) Val Galina and Progno Borago, Agriturismo Locanda Case Vecie exemplifies Brigaldara's commitment to sustainability. The facility operates with eco-friendly practices, including the use of renewable energy and the utilization of local natural resources. This provides visitors with an environmentally conscious experience that aligns with Brigaldara's philosophy, certified with the Equalitas standard since 2019. Guests are invited to immerse themselves in the pristine nature of our park, explore the cultural and recreational trails of the region, and savor the authentic flavors of our local cuisine. Our approach to sustainable tourism at the Agriturismo, defined as slow tourism, demonstrates how agricultural traditions can responsibly evolve, promoting a type of tourism that values the beauty of taking things slowly to truly appreciate each experience.



Spanning nearly 1,000 hectares, the Special Areas of Conservation (SAC) of Val Galina and Progno Borago are a haven for biodiversity and natural beauty. Located within this protected area, Agriturismo Locanda Case Vecie is dedicated to respecting and enhancing this precious habitat, home to diverse flora such as orchids, European feather grass, peonies, and anemones. Visitors are invited to explore these unique landscapes through guided tours that highlight the importance of preserving these territories.

Lamberto Cesari comments, "The beauty of Agriturismo Locanda Case Vecie is not just in its rustic charm and ideal location in the hills of Valpolicella. What truly sets this place apart is the strong connection we have built with the local community and the environment. We have established partnerships with local businesses such as specialized bike tour organizers, horseback riding stables, cultural associations, the Rete Valpantena, and small farmers who raise livestock and collect truffles on our land." Additionally, Agriturismo Locanda Case Vecie is nestled within the SACs of Val Galina and Progno Borago, a vital ecological sanctuary and delicate ecosystem that we deeply value. Our mission is to preserve and promote it through sustainable slow tourism practices and to educate our visitors to do the same.

Agriturismo Locanda Case Vecie invites outdoor enthusiasts to discover the beauty of Valpolicella and Valpantena by mountain bike or horseback, traversing numerous trails that wind through stunning hills. Just 15 km from Verona, it is the perfect place to escape the daily routine and relax in a retreat seamlessly integrated into the rural environment. Enjoy local dishes and appetizers at the Locanda, complemented by diverse wine tasting experiences that showcase the best of Brigaldara.



The Amarone della Valpolicella DOCG Riserva 2015 symbolizes Brigaldara's vinicultural excellence. This wine is the product of the land surrounding Agriturismo Locanda Case Vecie, a natural and rural microcosm extending over 65 hectares, with 9 hectares cultivated with grapes at over 450 meters above sea level. The blend consists of 55% Corvina, 25% Corvinone, and 20% Rondinella, grapes harvested by hand and then dried on racks to concentrate sugars and aromas. After fermentation, the wine undergoes a two-step aging process, spending three years in small oak barrels, five in large oak casks, and one year in bottle. The 2015 vintage is notable for its bouquet of violet, dark chocolate, plum, and red cherry. On the palate, it reveals a robust yet velvety texture with delicate tannins and a long-lasting finish.

The 2015 harvest was characterized by warm weather, starting with a rainy winter followed by substantial rain in May (101 mm) and average precipitation in June (60 mm). July brought a prolonged period of drought and high temperatures, causing significant water stress (recording only 21 mm of rain). The harvest took place in mid-

October during the dry days of a month that experienced quite turbulent weather. Thanks to its altitude and significant diurnal temperature variation, the Case Vecie parcel mitigated the effects of climate change, producing exceptionally elegant wines. Additionally, the low yield recorded in high-altitude areas further contributed to the outstanding quality of this vintage.

Agriturismo Locanda Case Vecie stands as a testament to the harmonious blend of tradition and innovation, environmental stewardship, and community engagement. It invites visitors to slow down, savor the moment, and experience the rich tapestry of Valpolicella's natural and cultural heritage. Whether through a glass of exquisite Amarone or a tranquil walk among ancient vineyards, the essence of this place is captured in every detail, offering a profound connection to both the land and its storied past.