



Welcome to our newsletter

August 2026

Cesari Estate Wine of the Month



Cesari wines are created to captivate and inspire: an authentic expression of our land, preserving and enhancing its most intimate essence.

Founded in 1936 by **Gerardo Cesari**, the winery set out with a clear ambition: elevate Verona's wines to international prestige. Cesari established itself in the heart of Valpolicella Classica, embracing the region's traditional grape varieties—Corvina, Corvinone, Rondinella, Molinara—and its unique limestone clay soils.

Cesari initially produced traditional Veronese wines, but its philosophy was already defined by respect for terroir and precision in winemaking.

The turning point came in 1971, when Franco Cesari—Gerardo's son—released the first Amarone Cesari. At the time, Amarone was still classified as Recioto della Valpolicella DOC Amarone, a niche wine made by allowing Recioto to ferment to dryness. Choosing to champion Amarone was bold: Italy's market was dominated by simple table wines.

Cesari's Amarone quickly distinguished itself through:

- Elegance over power — a silky, long lived style rather than heavy extraction.
- Innovative packaging — the iconic frosted bottle and S neck mould.
- Technical precision — modern temperature control and refined appassimento management.



This 1971 release is still considered a milestone in Amarone's modern history.



Cesari became one of the first producers to export Amarone globally:

- 1973: 100 cases shipped to New York—one of the earliest Amarone exports to the U.S.
- 1980s: Expansion into Venezuela and other emerging markets.
- UK Royal Household: Cesari supplied the British Royal Family for two years and received commendations from the Queen; the estate was close to obtaining a Royal Warrant.

This international push helped establish Amarone as a world class wine category.



Amarone della Valpolicella is one of Italy's most prestigious and celebrated red wines. A symbol of Valpolicella's winemaking excellence, it is also the flagship wine of Cesari.

Thanks to its rich and complex character, Amarone stands out among Valpolicella wines for its unique production method and outstanding ageing potential.

Where Does Amarone Come From?

The Valpolicella Region

Amarone is produced in the heart of Valpolicella, located north of Verona in the Veneto region. This area is divided into three main zones: Valpolicella Classica, Valpantena, and Eastern Valpolicella. The region's favourable microclimate—shaped by the nearby Lake Garda and its hilly, morainic and limestone-rich soils—provides ideal conditions for cultivating the grapes used in Amarone production.

History and Tradition

Amarone has its origins in Recioto della Valpolicella, a sweet wine made from partially dried grapes. According to tradition, Amarone was born by accident, when a barrel of Recioto underwent full fermentation, converting all the sugars into alcohol and producing a dry, robust wine.

Today, Amarone is internationally recognised as a benchmark for elegance and tradition in Italian red wine.

**“Where nature, technique and
wine coexist.”**



Previous Visit to Cesari

“Cesari decorates select barrels to showcase their artistic identity and enhance the visual storytelling of the estate.”



“Cesari uses illustrated barrels as a creative expression of their heritage and to elevate the visitor experience.”

“Cesari’s painted barrels serve as visual branding, turning their cellar into a memorable, story-driven space.”

Selection of Our Wines from Cesari



**2024 Soave Classico
DOC**

A crisp, mineral-driven white with bright citrus, white flowers, and a clean, elegant finish. Pairs beautifully with light seafood dishes, especially grilled prawns, lemon herb fish, or fresh oysters.



**2024 Pinot Grigio delle
Venezie DOC**

A bright, zesty white showing pear, green apple, and citrus, finishing crisp and refreshing; ideal with salads, seafood, and light pasta dishes.



**2017 "Jèma" Corvina
Veronese IGT**

A rich, velvety Corvina with dark cherry, plum, spice, and cocoa, beautifully suited to grilled meats, slow braised dishes, and aged cheeses.



**2020 Amarone della
Valpolicella Classico
DOCG**

A powerful, opulent Amarone with dried cherry, fig, dark chocolate, and warm spice, perfect alongside braised meats, rich stews, game, or aged Parmigiano Reggiano.



**2015 "Bosan" Amarone
della Valpolicella
Classico
DOC Riserva**

A deep, luxurious Amarone with dried cherry, blackberry, cacao, and sweet spice, superb alongside braised beef, slow cooked lamb, game dishes, or aged hard cheeses.



**2021 "Mara"
Valpolicella Ripasso
DOC Superiore**

A vibrant, medium-bodied Ripasso with ripe cherry, plum, and spice notes, and a silky finish, ideal with roast meats, mushroom risotto, and mature cheeses.



Events

Nicolo Maroni, the brand ambassador of Cesari Wine Estate in Verona, Italy, visited Il Mercante for a wine tasting event with some of our customers.



Bambini Trust, Sydney



Cucinetta Restaurant, Woolwich



Candelori's Restaurant, Smithfield

