

Valpanera is a family-run business that personally oversees every aspect of the wine making production.



The Valpanera Wines are almost exclusively made with Refosco dal Peduncolo Rosso grape, autochthonous of the Friuli Venezia-Giulia Region, and believed to be one of the most ancient grown in Italy. Livia, wife of Octavian Augustus, used to enjoy this wine. Even Giacomo Casanova (1725-1798) in his book “ Histoire de ma vie” mentions being served a “delicious Refosco”. The grape is grown around the Aquileia Roman town near the Adriatic Sea, in the eastern part of the

Region, on clay alluvial soil. All these wines are Award Winners and Gold Medalists.

The vineyards is situated on the alluvial clay and sandy soil, which are optimal conditions for the cultivation of this particular vine. Guyot, the cultivation method of the vine, typical to this area, has one annually renewable cane faced to the sun in order to fully benefit from its warm sunlight rays.



The combination of innovation and tradition guarantees the highest quality of their product and allows them to respect the environment and monitor all the delicate stages throughout the life cycle of both vine and wine.

