

VILLA MOSCONI BERTANI

1735

ARBIZZANO DI NEGRAR - VERONA - ITALIA

GUIDED TOURS · WINE TASTINGS · CUISINE · EVENTS SERVICES & VENUE HIRE





Villa Mosconi Bertani

A MAGICAL LOCATION FOR EVENTS, TOURS AND TASTINGS

The Bertani family welcomes you to Villa Mosconi Bertani. In the heart of historic Valpolicella birthplace of the legendary Amarone Classico wine and just minutes from Lake Garda and Verona, a UNESCO World Heritage City— the elegant 18th-century Villa Mosconi Bertani lies nestled in a pocket of untouched nature, bordered by wooded slopes and beautiful vineyards.

The Villa holds a place of importance in the history of winemaking. In its cellars —active since the 11th century— the name "Amarone" was coined in 1936, describing what is now one of the most esteemed Veronese wines in the world. Today the Bertani family, winemakers for more than three centuries, continue the tradition of excellence in this historic location.

The Chamber of the Muses, beautifully adorned with 18th century frescoes, the elegant rooms, gardens and cellars are open to the public for guided tours, wine tastings, dinners, luncheons, banquets, weddings and receptions, as well as business events and other private engagements.





THE CHAMBER OF THE MUSES

A PIECE OF VALPOLICELLA HISTORY

These hills are dear to Bacchus.

--- IPPOLITO PINDEMONTE

Villa Mosconi Bertani is a neoclassical manor house in the Veneto region of Italy. It is the only Veronese estate from the early 18th-century specifically constructed for the purpose of wine production. It consists of a residence, large cellar and orchard (fifty-four acres). The complex comprises a main building with a pair of lower advancing wings, ending in two symmetrical facades. The bell tower of the church —dedicated to St. Gaetano— is built on the east wing. Gates on both wings grant access to the laborors' housing and the cellars.

The construction of the entire complex, comprising the central structure of the villa, the church and cellars, was commissioned by the first owner of the estate Giacomo Fattori, to be built around the nucleus of an already existing 16th-century residence. The improvements made by the Fattori family were designed to give the home an aristocratic air and had a clear self-congratulatory purpose, as Fattori had recently been awarded the title of count. The project was first given to the architect Ludovico Perini, who died before work could begin. It was under the later ownership of Count Mosconi and his family that work on the villa was finally completed. Architect Adriano Cristofoli skillfully designed the central structure, clearly neoclassical in style, and re-envisioned the two perpendicular wings. With the new layout, he created a front garden area and cleverly concealed the view of the workers' quarters, in addition to creating a separation between the areas dedicated to recreation and those reserved for agricultural purposes.

The main building is three stories tall, presenting a central pavilion marked by a double row of columns (Tuscan Order on the ground floor and lonic on the upper level) and a pediment containing the coat of arms (later added by Trezza) upon which stand five statues of mythical gods, which are attributed to the sculptor Lorenzo Muttoni and include a splendid figure of the young Bacchus with wine barrel and ram, symbolic elements which serve to further confirm the villa's purpose.

The walls of the central room were adorned with frescoes in the 18th century by the painter Prospero Pesci who created a representation of the eight Muses of art and science. The ceiling fresco is attributed to Giuseppe Valliani, known as 'The Pistoian', showing an allegorical tableau of the Four Seasons centered around divinities associated with agriculture: Flora, Ceres, Autumn, Winter, and Zefiro, god of the Wind.

The villa was an important intellectual and literary salon, frequented by cultural figures of the time, including Scipione Maffei and the poet Ippolito Pindemonte, who composed some of their most noted works while in residence. The very same Pindemonte helped create the romantic Englishstyle park, the first of its kind in the Veneto region, with large exotic plants, the lake and the coffee house.

The great *cantina* of the Villa Mosconi Bertani holds a place of importance in the history of winemaking. The valley was already a vinicultural seat in Roman times and written evidence speaks of activity in the villa's cellars as early as the 11th Century. In these same cellars the name "Recioto Amarone" was coined, attached to what is now one of the most esteemed Veronese wines in the world.

Today the villa, orchards, gardens, cellars and a great part of the vineyards belong to Gaetano Bertani who —along with his sons Giovanni and Guglielmo— continue the tradition of producing excellent wines, including their Valpolicella Ripasso and Amarone Classico docg, as well as their Soave and other lgt wines from a second winery in the Illasi Valley.



THE CHAMBER OF THE MUSES - CEILING DETAIL



WINE TASTINGS AND TOURS

The Villa and its cellars have played a significant role in the history of Veronese winemaking. Today in this same storied location, Gaetano Bertani and his sons continue their three century old family tradition. Tastings offer visitors the opportunity to discover and compare a variety of wines with an optional accompaniment of foods produced in the Verona area. All tastings include a tour of the villa, park and cellars.

DUE VALLI · "TWO VALLEYS"

Lepia Soave Doc Torre Pieve Chardonnay Pràgal Merlot Syrah Valpolicella Ripasso Superiore Doc

This tasting includes a fascinating overview of both indigenous Doc and Igt wines produced in the province of Verona, from the Tenuta Santa Maria. The elegant Lepia Soave Doc 100% Garganega, the Pragal's spicy blend of Merlot grapes and Syrah, and the complex, multi-layered Valpolicella Ripasso Doc.

PREMIUM

Lepia Soave Doc Torre Pieve Chardonnay Decima Aurea Merlot Amarone Classico Docg

This intriguing tasting presents four different wines. The Amarone Classico and Soave are made from indigenous grapes, while the Decima Aurea Merlot and Torre Pieve Chardonnay are made from international varietals. Each, in its own way, serves to express a unique aspect of the winemaking traditions native to the Verona area.

TRADITION

Lepia Soave Doc Torre Pieve Chardonnay Valpolicella Ripasso Superiore Doc Amarone Classico Docg

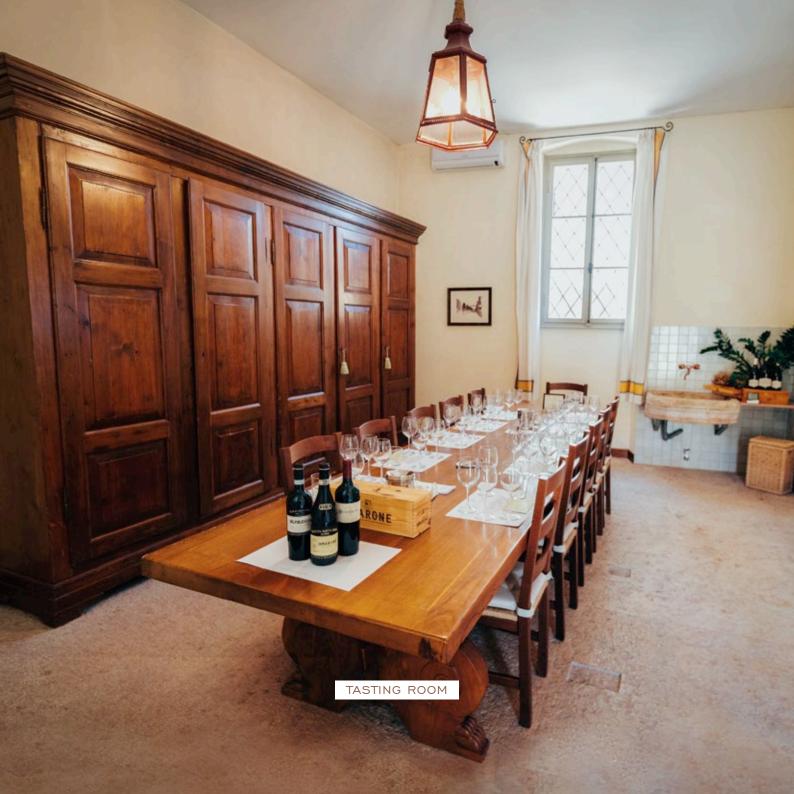
Three Veronese wines chosen for their grapes and the method with which they were produced. The elegant Soave, from the white Garganega grape, followed by two blends of the native red grapes Corvina, Rondinella and Corvinone: the Valpolicella Ripasso and the Amarone Classico, both made using the *appassimento* technique.

SELECTION

Valpolicella Ripasso Superiore Doc Amarone Classico Docg 2012 Amarone Classico Docg 2009 Decima Aurea Merlot 2007

A tasting showcasing the depth of knowledge and excellence found at our winery. From the native Corvina, Corvinone e Rondinella grapes, a vintage of Valpolicella Ripasso and two vintages of Amarone Classico, accompanied by our elegant Merlot Decima Aurea.

The wines come from the Tenuta Santa Maria, Gaetano Bertani proprietor - www.tenutasantamaria.wine





ta Cucina Wine

Our catering service follows the simple principle that when sampling our wines, guests should feel at home in a pleasant, shared atmosphere with friends, colleagues and fellow travelers.

The Wine Club Villa Mosconi Bertani welcomes guests in its elegant rooms —the 'Chamber of the Muses' or the 'Antica Cucina' (a 16th-century kitchen)— offering several menu options.

To ensure and maintain the highest culinary level and the utmost quality of the dishes, our seasonal menu is prepared according to the availability of ingredients, the dietary requirements of the guests and the wines that will be tasted.

Groups with a booking will have priority use of any and all available rooms. Prices include a guided tour of the villa, the park and the cellar. A Wi-Fi internet connection is provided free of charge to all guests.

To commemorate an important day, for your events, business meetings or simply for a night to spend among friends, you can further customize the menu or service.







MENU - LIGHT LUNCH

Includes guided tour, three wines, mineral water and coffee

APPETIZER

FIRST COURSE

MENU - FULL LUNCH

Includes guided tour, three wines, mineral water and coffee

APPETIZER

≫ FIRST COURSE ≫

SECOND COURSE

DESSERT

SLICED CURED MEATS AND CHEESE

Guests may choose from one of the following selections to accompany their wine tasting

TAGLIERE STANDARD

3 quality cured meats and 3 quality cheeses from the Veneto region

TAGLIERE SELECTION

3 gourmet cured meats and 3 gourmet cheeses from the Veneto region, produced exclusively for our winery

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DINNERS AND CONCERTS



IPPOLITO PINDEMONTE

Villa Mosconi Bertani hosts private baroque and opera concerts together with a dinner and a tasting of our Tenuta Santa Maria wines, a unique concert experience that gives you the oppourtunity to enjoy top performances in the stunning ambiance of the spectacular eighteenth-centry villa setting. The concerts will be held both indoors and outside in the gardens, weather permitting.



FOOD, WINE AND OUTDOOR ACTIVITIES

COOKING COURSES

Cooking courses at Villa Mosconi Bertani include classic Veronese and Italian recipes. All packages are geared towards beginners and experts alike and give an opportunity for a hands-on experience in creating authentic dishes under the skilled guidance of a trained chef.

The courses last for about three hours. Participants will sample the dishes they have prepared, accompanied by three wines produced by Tenuta Santa Maria. It is also possible to include a prepared sit-down lunch at the end of the lesson, with wines to accompany the meal.

The fixed menu, which varies according to the season, will focus on local ingredients of the highest quality, offering a genuine taste of the Italian culinary experience.



The courses are available in both English and Italian

WINE COURSES

Immerse yourself in the world of fine Italian wines! In this half-day course, we introduce you to the tools of wine making and tasting to help you better understand the structure and nuances of *any* wine that you might try. You will gain a working knowledge of different methods of production techniques and the characteristics of grape varieties.

An internationally certified expert will guide you through a tasting of our Tenuta Santa Maria wines, all produced by the Bertani family, wine makers for over three centuries. Advanced courses are available on request.

BIKE TOURS

Discover Valpolicella and taste its best wines on a half-day tour, a unique experience that combines fun, biking, and the stunning scenery that surrounds Villa Mosconi Bertani.

You will be guided through the Villa, the Englishstyle park and the 500-year-old cellars. Enjoy a few hours in a region world-renowned for its quality red wines, then sample a selection of our Tenuta Santa Maria wines. Hop on your bike and breathe the fresh country air as you cycle with your expert guide through this breathtaking landscape.

CORPORATE TEAM BUILDING

The unique setting of the building and grounds makes it easy to organize stimulating team and motivation-building activities either indoors, connected to the winery, or outdoors in the gardens or among the vineyards. Groups will be organized into teams, a fun way of learning the methods and techniques used in the production of our reserve wine and in the preparation of the typical dishes of our region, or to compete in outdoor activities.

WINE-RELATED ACTIVITIES

Catering to the specialized needs of your business, we offer participants activities guided by our production staff who will introduce wine-making and blending techniques, as well as aspects of the grape harvest.

TASTING GAMES

Tasting classes may be organized in a playful fashion, dividing the participants in teams to give the course a competitive flavor. With the guidance of a trained expert, participants will be able to appreciate the methods and blending techniques for each wine and variety of grape.

IN THE KITCHEN WITH THE CHEF

Courses are geared to both beginners and experts alike. The participants will be invited to create dishes under the expert guidance of a trained chef who will involve them in light competition followed by lunch or dinner to taste the creations they have prepared, always accompanied by Tenuta Santa Maria wines.

OUTDOOR ACTIVITIES

We offer the opportunity to engage in group physical activities, working on the grape harvest or in the open air on the grounds of the estate where the 17th-century park and lovely vineyards can be best enjoyed.

Activities can be personalized and are available in both English and Italian.

VILLA RENTAL OPTIONS

ENTIRE VILLA COMPLEX, GARDENS AND TINAIA[†]

ENTIRE DAY Guests may stay for lunch, dinner or buffet from 10am until 1am

SAN GAETANO CHURCH SEATS 70

Additional hours available upon request



SINGLE ROOM RENTALS

THE 'ACINATICO' ROOM (65m²) FULLY EQUIPPED

Up to 40 people, theatre setup, with 51-inch television/monitor, printer, Wi-Fi **full day or dinner • half day**

THE 'ANTICA TINAIA' (167m²)

Up to 200 people theater-style seating or 160 for table seating full day or dinner • half day

CHAMBER OF THE MUSES (109m²)

Up to 130 people theater-style seating or 100 for table seating full day or dinner • half day

Additional services by request: a buffet-style coffee break, lunch in the Antica Cucina[‡] or any of the other elegant private rooms, and when in season, the coffee house on the lake.

When renting a single room, keep in mind that the Villa could have other bookings for that day. If you are planning an evening event, please consider a full day rental.

Free Wi-Fi for guests

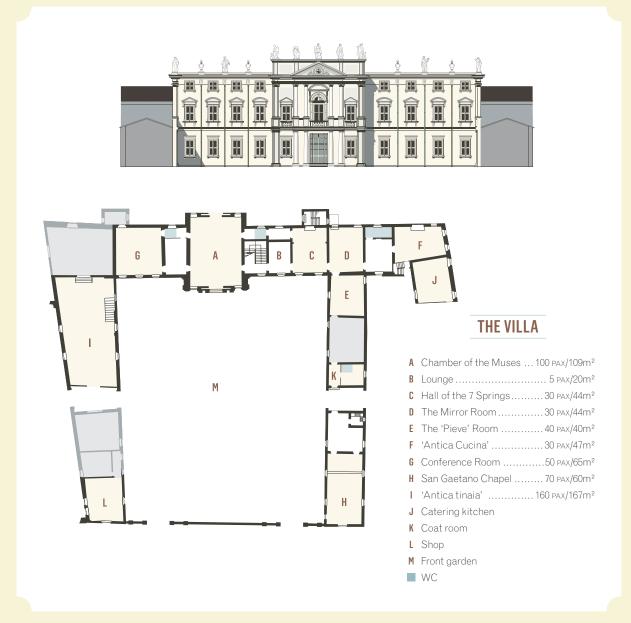
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[†]An antique vat room for storing and grape fermentation [‡]A 16th-century kitchen with original hearth













CHAMBER OF THE MUSES

The main hall of the villa —beautifully frescoed in the 18th century with allegorical motifs inspired by the muses of arts and sciences was conceived to entertain guests with Baroque music concerts, theater and literary salons in the evenings. It grants access to both the front garden and the Romantic garden, coffee house, and lake.

With Wi-Fi access and an audio system for music and conferences. Video projector, wireless printers and other technical services are available upon request.



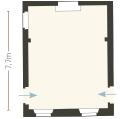




HALL OF THE 7 SPRINGS

An intimate room with a working fireplace. It was originally used as a sitting room for guests. The name originates from the seven springs that flow from the valley, feeding the Roman-era aqueduct of Verona.

It is equipped with Wi-Fi, audio system for music and conferences. Video projector, wireless printers and other technical services are available upon request.



-5.9m

DIMENSIONS

Surface Area......44m² W x L5,9m x 7,7m Height..........3,8m





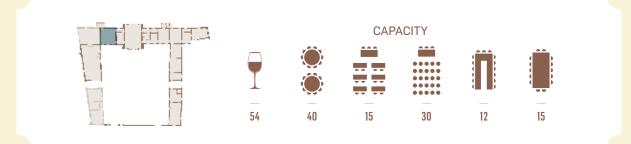


'ACINATICO' CONFERENCE ROOM

The historic meeting room of the Bertani family, elegantly furnished with a banquet table, chairs and 19th-century furniture.

Equipped with Wi-Fi, audio conference system and 50" HD monitor. Wireless printers and other technical services are available upon request.





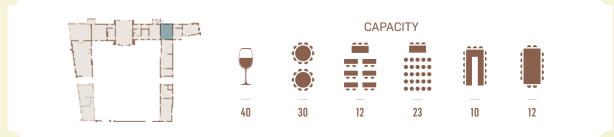


MIRROR ROOM

A tasteful room adorned with decorative 19th-century plasterwork and mirrors. It offers direct access to the gardens, ideal for an outdoor coffee break.

Equipped with Wi-Fi and an audio system for both music and conferences. Video projector, wireless printer and other technical services are available upon request.



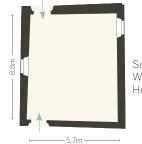




'PIEVE' ROOM

An elegant room decorated with a private collection of paintings by contemporary artist, Ciferri. It is adjacent to the 'Antica Cucina' and ideal for business meetings.

Equipped with Wi-Fi. Audio conference system, 50" HD monitor, wireless printers and other technical services are available upon request.



DIMENSIONS

Surface Area......40m² W x L5,7m x6,8m Height......4,18m







'ANTICA CUCINA'

The 'Antica Cucina' is one of the oldest sections of the villa, dating back to the 16th century. A large room decorated with etchings and hunting trophies, featuring a stately central hearth. Ideal for formal seated dinners, buffet luncheons and coffee breaks.

It is adjacent to the service kitchen and is equipped with Wi-Fi and a sound system. Video projector, wireless printer and other technical services are available upon request.







'ANTICA TINAIA'

For centuries, the great wines of the Estate fermented in this room, including the very first Amarone. Today it is a large, comfortable space, ideal for conferences, fashion shows, dinners and dancing. Positioned directly above the historic wine cellar, guests can easily take an additional tour and tasting.

Equipped with Wi-Fi and audio conference system. Video projectors, lighting systems, simultaneous translation, video recording and other technical services available upon request.





ADDITIONAL ROOMS



SAN GAETANO CHURCH

This picturesque chapel with its bell-tower is perfectly built into the estate complex and seats up to seventy people.





THE HISTORIC CELLARS

The estate was first established for the production of fine wine and today this remains its primary purpose. On request, tastings may be arranged in the historic cellars which have witnessed centuries of harvests of the Valpolicella grape and where Amarone wine was first produced.

THE POETS' GARDENS AND LAKE

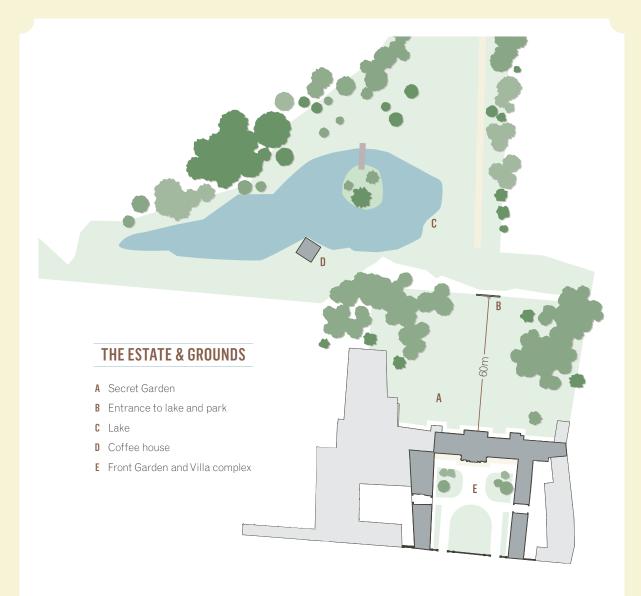
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THE GARDENS OF VILLA MOSCONI BERTANI

THE ROMANTIC PARK

Included in lists of Italian gardens with both historical and natural importance, conveniently equipped with an outdoor kitchen, electric lights and ambient illumination, this park of eight hectares is well-adapted for cocktail parties, luncheons, dinners, gatherings or simply as a scenic backdrop for a photography session. The grounds feature varieties of stately, centuries-old trees as well as ample grassy space, vineyards where grapes for Amarone and Valpolicella Classico wines are cultivated, and an enchanting pond with island. accessible by a little wooden bridge, across from which we see the lakehouse or "Kaffeehaus." Here, guests are invited to pass summer afternoons enjoying the beauty of the tranguil water and its magical surroundings.

FRONT GARDEN

With evocative nocturnal illumination, the front garden is an ideal location to arrange a cocktail bar or dining area. The neoclassical forms of the villa with its magnificent statuary —attributed to the sculptor Lorenzo Muttoni— will form the backdrop to a graceful and harmonious scene where guests are enveloped in an air of refinement.

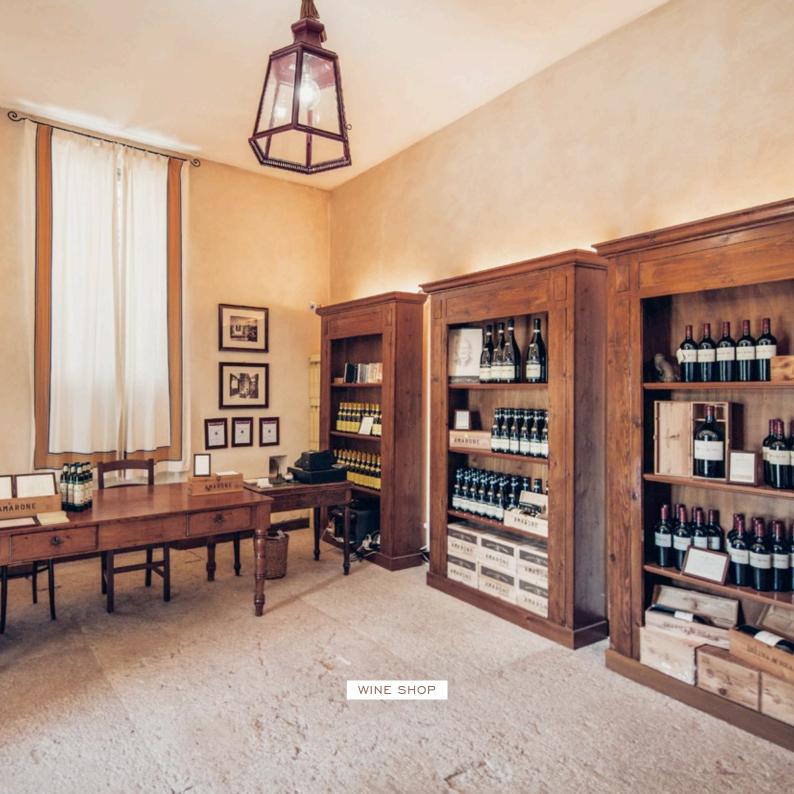


THE SECRET GARDEN

Marked by a slight declination, this garden presents a place outside time, a kind of *locus amoenus* —a private corner in a fairy-tale park where the forms of nature are crowned by the greenery of centuriesold magnolias. At night, lights reflect softly from the rear facade of the Villa so as not to disturb the peaceful, nocturnal air. Ideal for cocktails, dinners or late-night parties under the stars.

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HOW TO REACH THE VILLA



PRINCIPAL DISTANCES

Verona - Train Station	10 km/15 min
Verona - Catullo Airport	19 km/23 min
Lazise	
Bardolino	
Peschiera del Garda	39 km/38 min
Trento	91 km/1 hr 12 min
Venice	136 km/1 hr 30 min
Bologna	
Milan	168 km/2 hr
Florence	244 km/2 hr 30 min
Innsbruck	267 km/2 hr 45 min
Munich	422 km 4 hr

From Verona: Take the **SS12** towards Valpolicella. In Parona, the **SP4** going towards Arbizzano di Negrar. At the stoplight, continue straight for about 200m towards Santa Maria di Negrar.

Near the giant cypress tree on the right side of the road, turn right (you will see a sign for the Villa) and continue straight until you reach the Villa.

From the A-22 Modena-Brennero: Take the Verona Nord exit. At the roundabout, take the 1st exit, SS/12SR62 (towards Trento). Continue on the SS12/ Strada Provinciale 1 (9,7km).

At the roundabout, take the 1st exit to the **Strada Provinciale 4**, direction Verona/San Pietro in Cariano. At the roundabout, take the 3rd exit, direction Verona, stay on **Strada Provinciale 4** (4,3km). Continue on **Via Strada Nuova**. Cross the roundabout. Continue on **Via Padri Monfortiani**.

Your destination is on the left. After about 200m, turn left at the giant cypress tree (you will see a sign for the Villa), continue straight until you reach the Villa.

By Train: The nearest station is Verona Porta Nuova.

By plane: Valerio Catullo Airport is only a few minutes outside of Verona. Car rentals are available.

Local bus service: From Verona Porta Nuova train station, take **Bus 21** or **104** in the direction of Negrar/ San Pietro in Cariano.







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Una tenuta privata della Famiglia Bertani - A Bertani Family private estate

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