



It was 1958 when some of the best wine growers located around the south-east of Lake Garda decided to join forces and create a cooperative in order to increase the value and awareness of the local wine production.

Today, the 250 plus members of the Cantina di Castelnuovo del Garda own and manage more than 1100 hectares of vineyards, all situated in the picturesque and hilly region to the South and East of Lake Garda. This area is made up of the DOC wines Bardolino, Custoza, Lugana, Pinot Grigio, Chardonnay, Merlot and Cabernet Sauvignon and incorporates the towns and villages of Castelnuovo del Garda, Sandrà, Sona, San Giorgio in Salici, Palazzolo, Peschiera, Sommacampagna, Cavalcaselle, Colà, Lazise and Bardolino.

The Cantina produces more than 180,000 quintals (18 million kg's) of grapes per year, most of which are grown within the DOC classification. The remainder are destined for the production of IGT wines. All the processes from the pressing of the grapes, vinification, ageing, etc. to eventual bottling are all carefully undertaken in the cantina, a property which now covers more than 20,000 square metres.





### **PINOT GRIGIO IGT**

Soil: Morenic, Clayey - Calcareous  
Alcohol: 12% vol  
Maturation: 4 months in steel tanks  
Colour: Straw yellow  
Bouquet: Intense with floral scents  
Taste: Harmonic, fresh



### **CHARDONNAY IGT VENETO**

Grapes: Chardonnay  
Average age of vines: 10-15 Years  
Soil: Morenic, Clayey - Calcareous  
Training System: Guyot  
Alcohol content: 12% vol  
Maturation: 4 months in steel tanks  
Colour: Straw yellow  
Bouquet: Intense with floral scents  
Taste: Harmonic, fresh and velvety



### **SOAVE DOC**

Grapes: Garganega, Trebbiano di Soave  
Average age of vines: 10-25 Years  
Soil: Clayey  
Training System: Guyot, Pergola  
Alcohol content: 11,5% vol  
Maturation: 4 months in steel tanks  
Colour: Straw yellow  
Bouquet: Intense with yellow fruit scents  
Taste: Harmonic, fresh and velvety



### **CUSTOZA DOC**

Grapes: Trebbiano, Garganega, Trebbianello, Cortese  
Average age of vines: 10-15 Years  
Soil: Morenic, Clayey - Calcareous  
Training System: espalier or simple pergola  
Alcohol content: 11,5% vol  
Maturation: 4 months in steel tanks  
Colour: Straw yellow  
Bouquet: Intense, aromatic with floral scents  
Taste: Harmonic, fresh



### **BARDOLINO CHIARETTO DOC**

Grapes: Corvina Veronese, Rondinella, Molinara,  
Average age of vines: 15-25 Years  
Soil: Morenic, Clayey - Calcareous  
Training System: Guyot, Pergola  
Alcohol content: 11,5% vol  
Maturation: 4 months in steel tanks  
Colour: Pink  
Bouquet: Intense, with scents of violet and red fruits  
Taste: Sapid, velvety and harmonic with fresh fruit notes



### **CABERNET SAUVIGNON IGT**

Grapes: Cabernet Sauvignon  
Average age of vines: 10-15 Years  
Soil: Morenic, Clayey - Calcareous  
Training System: Guyot, Pergola  
Alcohol content: 11,5% vol  
Maturation: 4 months in steel tanks  
Colour: Ruby red  
Bouquet: Ripe red fruit scents, spicy  
Taste: Full flavoured, soft, and harmonic



### **MERLOT IGT**

Grapes: Merlot  
Average age of vines: 10-15 Years  
Soil: Morenic, Clayey - Calcareous  
Training System: Guyot, Pergola  
Alcohol content: 11,5% vol  
Maturation: 4 months in steel tanks  
Colour: Deep ruby red  
Bouquet: Intense, ripe red fruit scents, spicy  
Taste: Full flavoured, soft, , good balance and structure



### **BARDOLINO DOC**

Grapes: Corvina Veronese, Rondinella, Molinara,  
Average age of vines: 15-25 Years  
Soil: Morenic, Clayey - Calcareous  
Training System: Guyot, Pergola  
Alcohol content: 11,5% vol  
Maturation: 4 months in steel tanks  
Colour: Deep ruby red  
Bouquet: Intense, with scents of violet and red fruits  
Taste: intense, scents of violes and red fruits, full-flavoured, velvety and harmonic with fresh fruit notes, balanced



### **VALPOLICELLA DOC**

Grapes: Corvina Veronese, Corvinone, Rondinella, Molinara  
Average age of vines: 15-30 Years  
Soil: Red Brown Soil on calcareous marls  
Training System: Guyot, Pergola  
Alcohol content: 11,5% vol  
Maturation: 6 months in 50 HL barrels  
Colour: Deep ruby red  
Bouquet: Winery, fruity and spicy  
Taste: Full flavoured, velvety and harmonic



### **RIPASSO VALPOLICELLA DOC**

Grapes: Corvina, Corvinone, Rondinella, Molinara  
Average age of vines: 15-30 Years  
Soil: Red Brown Soil on calcareous marls  
Training System: Guyot, Pergola  
Alcohol content: 13,5% vol  
Maturation: 6 months in 50 HL barrels  
Colour: Deep ruby red  
Bouquet: Intense, velvety with cherry notes  
Taste: Robust, harmonic and velvety



#### VINO BIANCO SWEET LIFE

Grapes: Trebbiano , Garganega  
 Average age of vines: 10-25 Years  
 Soil: Morenic  
 Training System: Guyot  
 Alcohol content: 11% vol  
 Maturation: Stainless steel tanks  
 Colour: Straw yellow  
 Bouquet: Floral scents and exotic fruit  
 Taste: Harmonic, semi sweet



#### VINO ROSSO SWEET LIFE

Soil: Morenic, Clayey - Calcareous  
 Colour: Ruby Red  
 Bouquet: rose, red fruits  
 Taste: sweet red fruits with floral scents  
 Alcohol content: 11% vol.



#### REMENATO CUSTOZA DOC PASSITO

Grapes: Garganega, Trebbiano Toscano, Trebbianello, Cortese  
 Average age of vines: 10-25 Years  
 Soil: Morenic, Clayey - Calcareous  
 Training System: Guyot, Pergola  
 Alcohol content: 14% vol  
 Maturation: 12 months in 250 lt. barrels  
 Colour: Yellow - Gold  
 Bouquet: Aromatic with honey scents  
 Taste: Persistent, sweet and honeyed



#### "BARBAROSSA" CORVINA IGT VENETO

Grapes: Corvina 100%.  
 Age of vineyards: 20-30 years.  
 Soil: morainic hills.  
 Growing method: guyot.  
 Maturation: 6 months in large casks.  
 Colour: intense ruby red.  
 Bouquet: cherries and spices with hints of sour cherry liqueur.  
 Palate: velvety, soft and full, gentle tannins.  
 Alcohol content: 14%Vol.



#### NERO ASSOLUTAMENTE VENETO IGT

Grapes: Merlot  
 Average age of vines: 25-30 years  
 Soil: morainic hills with clayey, calcareous subsoil  
 Training system: Guyot  
 Alcohol content: 15%  
 Maturation: grapes dried indoors and wine matures for 12 months in 500 litre barrels  
 Colour: intense garnet  
 Bouquet: intense and ethereal with hints of red fruit liqueur, hide and cocoa  
 Taste: full velvety and well balanced



### **BARDOLINO CLASSICO DOC**

Grapes: Corvina Veronese, Rondinella, Molinara  
Alcohol content: 12,5%  
Maturation: 4 months in steel tanks  
Colour: Ruby red  
Bouquet: Intense, with scents of violet and red fruits  
Taste: Sapid, velvety and harmonic with fresh fruit notes



### **"FOSSA GRANARA" AMARONE DELLA VALPOLICELLA DCG CLASSICO**

Grapes: Corvina Veronese, Corvinone, Rondinella, Molinara  
Soil: Red Brown Soil on calcareous marls  
Alcohol content: 15%  
Maturation: 10 months in 50 HL barrels  
Colour: Garnet red  
Bouquet: Intense, ethereal, sour cherries in alcohol  
Taste: Velvety, robust and harmonic



### **"RENALDO" VALPOLICELLA DOC CLASSICO SUPERIORE**

Grapes: Corvina Veronese, Corvinone, Rondinella, Molinara  
Average age of vines: 15-30 Years  
Soil: Red Brown Soil on calcareous marls  
Training System: Guyot, Pergola  
Alcohol content: 13% vol  
Maturation: 6 months in 50 HL barrels  
Colour: Deep ruby red  
Bouquet: Winey, fruity and spicy  
Taste: Full flavoured, velvety and harmonic



### **"MONTAER" RIPASSO VALPOLICELLA DOC CLASSICO SUPERIORE**

Grapes: Corvina, Corvinone, Rondinella, Molinara  
Average age of vines: 15-30 Years  
Soil: Red Brown Soil on calcareous marls  
Training System: Guyot, Pergola  
Alcohol content: 13,5% vol  
Maturation: 6 months in 50 HL barrels  
Colour: Deep ruby red  
Bouquet: Intense, velvety with cherry notes  
Taste: Robust, harmonic and velvety



### **"FOSSA GRANARA" CA' DI MORI**

Amarone della Valpolicella Classico DOC  
Grape varieties: Corvina Veronese 70%, Rondinella 15%, Corvinone 15%  
Vinification: dried grapes are pressed and destemmed at the beginning/middle of February.  
Fermentation in steel tanks at 23°C, long maceration. Malolactic fermentation and ageing in wood for 18 months  
Alcohol content: 15vol  
Colour: deep granite red  
Bouquet: intense and earthy, with sensations of sweet spices and cherries  
Flavour: full, velvety and harmonic