

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 violtes 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: Winey, fruity and spicy Taste: Full flavoured, velvety and harmonic



RIPASSO VALPOLICELLA DOC

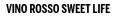
Grapes: Corvina, Corvinone, Rondinella, Molinara Average age of vines: 15-30 Years Soil: Red Brown Soil on calcareous marls Training System: Guyot, Pergola Alcohol content: 13,5% vol Maturation: 6 months in 50 HL barrels Colour: Deep ruby red Bouquet: Intense, velvety with cherry notes Taste: Robust,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



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