



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.



#### **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