



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