



CANTINA
CASTELNUOVO
DEL GARDA



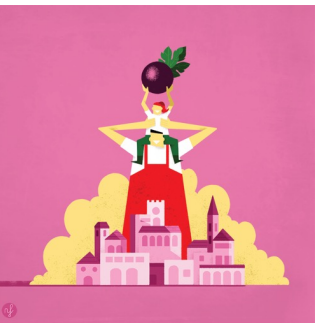
**GUARANTEED AND
TRANSPARENT
SUSTAINABILITY**
Practicing Organic.



**WINEYARD
BIODIVERSITY**
Encourage
settlement of insect
pollinators through
the grassing of the
vineyard during all
the vegetative
phases.



**TERRITORY
PROTECTION**
Safeguard and
maintenance historic
vineyards and
territory.



**SOCIAL
COMMITMENT**
Development
projects in favor of
the community with
the goal of doing
business in a shared
and inclusive way.



**TRADITION,
RESEARCH AND
SUSTAINABILITY**
Be aware of the
impact generated by
own business in order
to implement
sustainable actions
aimed at preserving
the territory and its
history, for the future
generations.



**REDUCE – REUSE –
RECYCLE**
Giving impulse to the
circular economy by
adhering to projects
aimed at reducing
the waste produced
and choosing
packaging and
packing material that
respects the
environment.

Castelnuovo del Garda Italy, Veneto





Cantina di Castelnuevo

Since April 1958 the “Cantina Sociale Veronese del Garda” has continued its commitment to gradual, constant growth: from just 11 initial members, there are now over 200 who contribute their grapes and bring to the Cantina Castelnuevo del Garda a harvest from approximately 1,000 hectares of vineyards.

The estate includes the hilly area south-east of Lake Garda and most of the vineyards lie in the controlled denomination of origin areas for Bardolino, Custoza, Lugana and Bardolino Superiore DOCG.

The entire territory under the municipalities of Castelnuevo del Garda, Sona, San Giorgio in Salici, Palazzolo, Peschiera, Sommacampagna, Colà, Lazise and Bardolino provide the grapes to produce out wines.





Cantina di Castelnuovo

THE SUPPLY CHAIN AND SUSTAINABILITY

We manage our vineyards observing sustainability principles: in this respect we have been working over the years to select and control our vineyards to develop their potential to the utmost.

We have adopted Integrated Pest Control protocols, i.e. greatly restricted, controlled use of pesticides.

Spontaneously growing grass is used in all our vineyards to create a habitat rich in biodiversity regarding both plants and animals; methods such as alternating grass cutting between rows of vines create an environment in which insects useful for keeping vine parasites in check can thrive.

Because maintaining biodiversity is fundamental for our territory, we go beyond the vineyard boundaries to protect the surrounding areas (woods, wetlands, nesting areas) where many species can flourish.

To be sustainable and produce top quality grapes it is essential to apply all production methods properly: the technical area of the winery gives advice on precision viticulture, that is to say intervention limited to when and where necessary.

Since 2012 our winery has been using the main Italian protocols regarding sustainable viticulture, and we participate in the Italian Wine Union's Tergeo project.



WINES:


CA' VEGAR


TERRE DI CASTELNUOVO



BOSCO DEL GAL


Colle Vicentini
dal 1955



CASTELNUOVO DEL GARDA SOAVE DOC

Garganega Trebbiano di Soave Grapes blend
The harvest happen in mid September follow
by 4 months affination in steel tank.

The wine has a pale-yellow color with a
bouquet of white flower, citrus and yellow
fruits. At the palate is harmonious, fresh with
a pleasant minerality.



CA' VEGAR BARDOLINO CHIARETTO ROSE DOC

Blend of Rondinella, Corvina, Molinara grapes.

The harvest happen in mid September follow by a white vinification, Then it age for about 3-4 month in steel vat and a Ripasso trough the Amarone grapes with give a pink salmon color.

Bouquet: intense with scents of small red fruits and flowers.

At the palate it is savory, fresh and harmonious, with notes of fresh fruit.



TERRE DEI VESCOVI PINOT NERO IGT

100% Pinot Nero

The harvest happen in mid September. We have a temperature-controlled skin contact fermentation for about 12-15 days. Then follow an affination between cement vat and big barrel.

The wine has an intense ruby-red color.

Bouquet is fruity, intense and elegant with strong notes of violet and red berry. Well balance and elegant.



CASTELNUOVO DEL GARDA “BARBAROSSA” CORVINA APPASSIMENTO IGT

Blend of Rondinella, Molinara, Corvina grapes.

The harvest happen in mid September follow by 3- days of appassimento. Then it age for 3 months in barrels.

This wine has a garnet red color, with a bouquet of cherries, black plumb and chocolate. Taste it is velvety, strong and harmonious.



CA' VEGAR AMARONE DELLA VALPOLICELLA FOSSA GRANARA DOCG

Blend of Rondinella, Molinara grapes.

The harvest happen in mid September follow by the appassimento. Then it age for 3 years in barrels.

The Amarone has a garnet red.

Bouquet it is intense and ethereal with notes of sour cherries in brandy.

Taste it is velvety, strong and harmonious.

Product Information:

Winery	Wine	Vintage	Case
Cantina di Castelnuovo	Soave DOC	2019	750/12
Cantina di Castelnuovo	Bardolino Chiaretto DOC	2021	750/12
Cantina di Castelnuovo	Pinot Nero “Torre dei Vescovi”	NV	750/6
Cantina di Castelnuovo	Corvina Appassimento -Barbarossa	2018	750/12
Cantina di Castelnuovo	Amarone della Valpolicella “Ca’ Vegar”	2014	750/12

