Castelnuovo Soave DOC

Grapes:

Garganega and Trebbiano di Soave

Vinification:

Fermentation at 12C° in steel tanks for 12/16 days and fining in steel tanks for 4 months

Refinement:

4 months in steel tank.

Wine profile:

Pale yellow colour.
Intense bouquet with scents of yellow fruit.
Harmonious, fresh and velvety

TERRE DI CASTELNUOVO

Company: **Castelnuovo**

Region: **Veneto**

Founded in: **1958**

Owners: **1100+ members of Vitevis Cooperative Group**

Cultivated Vineyards: **6900 acres in total, 1100 growers**

Cantina di Castelnuovo boasts an historical landscape location which has always attracted tourists from all over the world: for the proximity to the lake, and also for the proximity to the city of love, Verona.
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 Garda area boasts precious characteristics due to its geographical position and also to its evolutionary history.
Soils have morainic origin, made of rock debris carried by the various glaciation.
The Mediterranean climate with mild winters, thanks to the mitigating action of the lake, promotes the cultivation of the vine and the olive tree. Here soils have a morainic origin, loose and stony that give minerality to wines.
Vineyards are managed observing sustainability principles, for example Integrated Pest Control protocols have been adopted to avoid the use of pesticides.