



Castelforte

Pinot Grigio



Wine Type	White still wine
Denomination	Delle Venezie D.O.C.
Grapes	Pinot Grigio
Alcohol (%VOL)	12,5% vol
Residual sugar	5 g/liter
Total acidity	6 g/liter
Sizes available	750ml
Serve at	8-10° C
Method of Production	Gentle pressing of the grapes followed by a fermentation at 18°C and fining on the lees at 8° C for three months.
Tasting Notes	Castelforte Pinot Grigio is a full-bodied, fruity, varietal wine with notable citrus scents of grapefruit and pleasant herbal notes of sage. Delightfully fresh and intense, it pairs perfectly with vegetable soups and grilled white meats.



Merlot

Wine Type	Red still wine
Denomination	Veneto I.G.T.
Grapes	Merlot, others
Alcohol (%VOL)	13,5% vol
Residual sugar	9 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	18-20° C
Method of Production	<p>A part of the grapes is dried on the vine before the harvest begins, whereas another part is picked at maturation and dried under controlled conditions of temperature and humidity.</p> <p>The vinification takes place with the "technological tank" system where the grape skins and wine are continuously mixed by carbon dioxide force in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in big wooden casks for 12 months.</p>
Tasting Notes	<p>Castelforte Merlot shows intense scents of red fruits like blueberry and cherry, hints of chocolate and jam and pleasant spicy notes of clove and vanilla. The soft tannins of this wine are a perfect match for pasta with rich sauces, grilled red meats and mature cheeses.</p>



Castelforte



Garganega

Wine Type	White still wine
Denomination	Veronese I.G.T.
Grapes	Garganega
Alcohol (%VOL)	13% vol
Residual sugar	7 g/liter
Total acidity	5,75 g/liter
Sizes available	750ml
Serve at	12-14° C
Method of Production	Careful selection of grapes with high sugar content, brief cold maceration, gentle pressing of the grapes followed by a fermentation at 18°C and fining on the lees in stainless steel and then stored partly in wood casks for three months.
Tasting Notes	Castelforte Garganega is a dry and full-bodied varietal white wine, characterized by an intense perfume of almond blossom, citrus and vanilla. Fruity and richly textured with a clean mineral finish. It pairs perfectly with rich pasta dishes and light main courses.



Castelforte



Corvina

Wine Type	Red still wine
Denomination	Veronese I.G.T.
Grapes	Corvina
Alcohol (%VOL)	13,5% vol
Residual sugar	8 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	18-20° C
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in wood casks for 12 months.
Tasting Notes	Castelforte Corvina is a dry, full-bodied wine with a deep ruby red color. It shows a scent of black cherries and ripe blackberry with hints of vanilla and sweet spices. A perfect match for red meats, game and mature cheeses.



Soave Colli Scaligeri

Wine Type	White still wine
Denomination	Soave Colli Scaligeri D.O.C.
Grapes	Garganega
Alcohol (%VOL)	12,5% vol
Residual sugar	4 g/liter
Total acidity	5,75 g/liter
Sizes available	750ml
Serve at	8-10° C
Method of Production	Brief cold maceration of the grapes, gentle pressing with 18°C fermentation and fining on lees at 8° C for three months.
Tasting Notes	Castelforte Soave Colli Scaligeri is a refined wine with a delicate perfume of white flowers and exotic fruit. Dry, elegant and intense, with a pleasant acidity and a mineral note on the finish, it's ideal as an accompaniment to fish dishes and grilled white meats.



Castelforte



Valpolicella Superiore

Wine Type	Red still wine
Denomination	Valpolicella Superiore D.O.C.
Grapes	Corvina, Corvinone, Rondinella, Others
Alcohol (%VOL)	13% vol
Residual sugar	7 g/liter
Total acidity	5,8 g/liter
Sizes available	750ml
Serve at	18-20° C
Method of Production	After a careful selection of grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in wood casks for 12 months.
Tasting Notes	Castelforte Valpolicella Superiore is an elegant wine with an excellent body that shows intense scents of blueberry and cherry, liquorice and pleasant balsamic notes of eucalyptus. Its soft, velvety tannins are a perfect match for pasta with rich sauces, grilled red meats and mature cheeses.



Castelforte



Valpolicella Ripasso

Wine Type	Red still wine
Denomination	Valpolicella Ripasso D.O.C.
Grapes	Corvina, Corvinone, Rondinella, Others
Alcohol (%VOL)	14% vol
Residual sugar	7 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	18-20° C
Method of Production	After a careful selection of Valpolicella grapes with high sugar content, vinification takes place with the "Ganimede" system where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, Valpolicella wine is passed over the skins remaining from the production of Amarone using the traditional "Ripasso" technique, which increases the alcohol, body and perfumes of the wine. The resulting wine will be aged partly in stainless steel and partly in oak wood casks for 12 months.
Tasting Notes	Castelforte Valpolicella Ripasso is a dry and full-bodied wine, with a complex perfume of cherries, red fruits and spices. It's the ideal match for roast and grilled red meats, stews and mature cheeses.



Amarone della Valpolicella

Wine Type	Red still wine
Denomination	Amarone della Valpolicella D.O.C.G.
Grapes	Corvina, Rondinella, Corvinone, Others
Alcohol (%VOL)	15% vol
Residual sugar	7 g/liter
Total acidity	5,6 g/liter
Sizes available	750ml
Serve at	18-20° C
Method of Production	Grapes are dried in controlled warehouses in hillside locations till January. Fermentation on skin contact with traditional and constant pumping over. Oak wood aging for 24 months.
Tasting Notes	Castelforte Amarone della Valpolicella is a full-bodied red wine. The long, slow fermentation gives this wine a deep garnet red color, a complex bouquet of cinnamon, cherry jam and walnut and a palate of ripe black cherry fruit with notes of vanilla and coffee on the finish. It pairs perfectly with rich pasta dishes, game and grilled or stewed red meats as well as mature cheeses.