














## TERRE DI CASTELNUOVO VALPOLICELLA



	<b>Wine Type</b>	Red Wine
	<b>Vintage</b>	2023
	<b>Style</b>	Light & Fruity Reds
	<b>Country</b>	Italy
	<b>Region</b>	Veneto
	<b>Grape Variety</b>	Corvina Corvinone Rondinella
	<b>ABV</b>	12.50
	<b>Closure</b>	Natural Cork
	<b>Allergens</b>	Sulphites
	<b>Method</b>	
	<b>Product SKU</b>	CASTELNUVALPO23

### REGION



#### Veneto

The Veneto is an extremely important region in the north-east of Italy, stretching from the west at the shores of Lake Garda as far north as the Alps, the Austrian border and the Venetian hinterland. It is Italy's largest wine-producing region. DOC wines represent well over a quarter of total produc... [Read More](#)

[View More Wines From Veneto](#)

### GRAPE



#### Corvina

Corvina is the most important varietal in the Valpolicella appellation, with its famous sour-cherry character, as well as good body and structure. Thick skins means it can be air-dried in the traditional appassimento style, making it suitable for use in the prestigious Amarone della Valpolicella wine... [Read More](#)

[View More Wines With Corvina Grapes](#)

## TASTING NOTES

Cantina di Castelnuovo del Garda Valpolicella 2023. Crafted from Corvina, Corvinone, Rondinella, and Molinara grapes, this Valpolicella undergoes fermentation and short maceration in temperature-controlled stainless steel tanks, followed by six months of ageing in steel to preserve freshness and purity. Expect bright red fruit aromas and a lively, elegant palate with soft tannins and a clean, vibrant finish.

### Food Matches

Charcuterie, Polenta with Braised Meats & Cotechino with Lentils