



CA' VEGAR VALPOLICELLA AMARONE FOSSA GRANARA

SKU: ITVA

Previously known as “Cantina Sociale Veronese del Garda”, this cooperative was founded on April 1958 by 11 winegrowers of the Lake Garda area. Their initial purpose was to produce genuine, easy drinking and typical wines, and to divide the proceeds according to the quantity and the quality of the grapes supplied.

This attitude represented then (and it fits our times too) became an important answer to the high demand of cooperation for doing a better job. Renamed “Cantina Castelnovo del Garda”, they have kept on working for a gradual but constant growth: today representing over 250 winegrowers owning about 1200 hectares of vineyards.

In 2006 the winery began technological renovation in the vineyards, employing new instruments to reduce treatments as well as changes in the cellar.

Grape Varieties: 80% Corvina, 10% Rondinella, 10% Corvinone.

Tasting Note: Intense plum, cherry, raisin and currant nose, with complex spice, leather and earthy notes developing in the glass. A full body, with rounded large tannins, a touch of mocha and plenty of rich dark bramble flavours. Very long and surprisingly elegant finish.

Sugar Level: 6.0g/l

Closure: Technical Cork

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