Cantine di Verona’s Bardolino

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The Custoza Winery has always been part of the Cantine di Verona family and, since its foundation in 1968, has produced the Bardolino DOC. With the disciplinary revision in 2021, it now aims to become increasingly the qualitative counterpart of nearby Valpolicella.

Most of the vineyard hectares managed by this winery are located on the morainic hills south of Lake Garda, in an area that also played a key role in Italy’s history during the famous Risorgimento battles.

The strength of this area lies in its excellent pedoclimatic conditions, which provide the native grape varieties that make up Bardolino DOC (Corvina, Molinara, and Rondinella) with a distinct identity, fully reflected in the wine we tasted today.

The Bardolino DOC from Custoza Winery is a unique product, known for its balance and freshness. It is produced exclusively in steel tanks to best preserve the characteristics of the grape varieties, and above all, to offer the market a modern wine with extreme drinkability and pleasure. A wine that stands out for its balance between quality and price, offering a pleasant and versatile tasting experience at the table.

A brilliant red reminiscent of marasca cherries, on the nose the Bardolino from Custoza Winery reveals an ensemble of fresh red fruits, from ripe strawberries to cherries, with distinct notes of freshly picked blueberries and currants.

On the palate, it is straightforward and linear, mirroring the olfactory sensations. It is accompanied by good acidity and a distinctive mineral note, imparted by the morainic terroir.

In our opinion, the “modernity” of this wine shines when paired with dishes such as caprese or beef carpaccio with arugula and parmesan. However, we also wouldn’t want to forget the simple joy of drinking it with good bread and sopressa from Verona.

Company Profile

From harvest to table, the wines of Cantina di Custoza convey a deep passion for both wine and the surrounding land. Each sip tells the story of the people and the land that have made these wines so unique and recognizable. With every taste, tradition and love for quality emerge, engaging the drinker in an authentic sensory experience. Located southeast of Italy’s largest lake, the hills where we cultivate our vineyards are of glacial origin and part of the morainic amphitheater of Lake Garda. During the glacial Pleistocene, Lake Garda was a vast glacier, reaching heights of over a thousand meters at its peak. As it expanded, through the transport and sedimentation of debris, it formed a concentric series of

moraines, creating what is now the largest and southernmost amphitheater in the entire Alpine arc. The climate is ideal for viticulture, thanks to the mitigating effect of the lake on these hills, which are swept daily by breezes blowing southward in the morning and reversing northward in the afternoon. The conditions are perfect for producing mineral-rich, fresh wines with fine sapidity, longevity, and balance. The winery has tirelessly worked to enhance the characteristics of the land and the grape varieties used in producing Custoza, ensuring a distinctive and high-quality final product. Since 2021, Cantina di Custoza has been part of Cantine di Verona, alongside Cantina Valpantena, Cantina Colli Morenici, and Brolo dei Giusti.

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