

VINEYARDS

“OUR LAND, OUR WINE”

The farm vineyards are located on the gentle slopes of a morainal hill, about 210m above sea level, which has a clayey-silty soil containing calcareous elements. About half of the vineyards (8 hectares) is over 15 years old, and the traditional training system is Trentino pergola, with a density of 3.500 vines per hectare. For the other more recent half of the vineyards the Guyot training system has been adopted, with a density of 4.500 vines per hectare.



Winery's two fundamental principles are worth restating:

- no chemicals are used in weeding which is carried out only by mechanical processing along the vine rows;
- to secure the best selection of the yield entirely hand-picked grape harvest is the rule. selezione totale delle uve.

Visit and wine-tasting parties

Our winery makes available a comfortable reception room and large portico to welcome visitors who would like to taste our wines, with the possibility of direct purchase. For info to contact Adriano or Monica.
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*Land & Passion
for characterful wines*



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FAMILY AND FARM HISTORY

“Il Pignetto” Farm and Winery is located on the outer range of the morainal hills that frame southeastern Lake Garda, and from it you command a view which, sweeping across the vineyards, easily extends to “fair Verona”. In 1930 grandfather Benvenuto Morando arrived and settled here with his large family, as he was attracted by a favourably positioned, sun-kissed farm, moderately exposed to sudden climatic changes. In



the 1960s, through great sacrifices and tenacity his son Giuseppe managed to buy the land which was beginning to prove suitable for vine growing. In the following years the experimental, “farmer method”, honesto- goodness wine-making from the grapes of the earlier harvests was carried out. The results were good enough to stimulate in grandson Adriano the passion of the farmer who always seeks top quality by matching tradition with new farming techniques and by using natural and organic methods both in vineyard tending and preservation, and winery processing of grapes.



La Brezza

Grapes: Garganega, Malvasia, Chardonnay. Sparkling white wine.

Colour: pale straw-white.

Fragrance: elegant, with floral and apple nose.

Serving temperature: 6-8°C. as an aperitif, or paired with Risotto or freshwater fish.

Alcohol: 12 % vol.



Custoza

Grapes: Garganega, Trebbiano Toscano, Friulano, Cortese. Quality white wine.

Colour: pale straw-yellow.

Fragrance: elegant and intense, fruity with flower notes.

Serving temperature: 8-10°C., as an aperitif, or paired with light dishes or freshwater fish.

Alcohol: 12 % vol.



Custoza 218

Grapes: Garganega, Trebbiano Toscano, Friulano, Cortese, Chardonnay e Riesling. Quality white wine.

Colour: light yellow.

Fragrance: Complex nose, fruity and floral with notes of vanilla.

Serving temperature: 10-12°C., ideal when paired with seafood or delicately-savoured dishes.

Alcohol: 13 % vol.



Bardolino Chiaretto Spumante Brut

Grapes: Corvina, Rondinella, and Molinara.

Colour: bright pink

Fragrance: elegant and lightly fruity.

Serving temperature: 6-8 °C. as an aperitif or paired to light and refined dishes.

Alcohol: 12 % vol.



Morandone

Grapes: Corvina, Cabernet, and Sangiovese.

Colour: deep ruby, with garnet-red reflections.

Fragrance: intense yet elegant, with hints of ripe soft fruit, jammy, with almondy and lightly herby notes.

Serving temperature: a 18° - 20° C. ideal pairing with mature cheese.

Alcohol: 15 % vol.



Campo del Bepi

Grapes: Cabernet Sauvignon (Merlot 10%). Quality red wine.

Colour: deep ruby red.

Fragrance: slightly grassy nose harmonizing with the soft notes of oak barriques.

Serving temperature: 18-20°C., perfect when paired with roast, grilled or barbecued red meat, game, and mature cheese.

Alcohol: 13 % vol.



Bardolino

Grapes: Corvina, Rondinella, Molinara, Sangiovese. Quality red wine.

Colour: ruby red.

Fragrance: delicately winy character, with a lively bouquet.

Serving temperature: 16-18°C., excellent with first-course dishes or white meat.

Alcohol: 12 % vol.



Bardolino Chiaretto

Grapes: Corvina, Rondinella, Molinara, Sangiovese. Quality rosé wine.

Colour: bright rosé.

Fragrance: elegant and round, floral with fruit notes.

Serving temperature: 10-12°C., for light and refined dishes on special occasions.

Alcohol: 12 % vol.