



CASTRUM  
CASTELROTTO-VERONA

BISTRÒ TASTING  
**VALPOLICELLA WINES**  
OF OUR PRODUCTION



Taste Valpolicella land through a **SHORT** or a **LONG JOURNEY** to discover the richness of the territory.

With the **CASTRUM** line, you can taste excellent products of the hilly area of **Valpolicella**, combined to the great gastronomic products of **Lessinia**.

Since all roads lead to **Amarone**, it will be the great protagonist of both proposals. All other products revolve around this great wine to highlight even more its strength and charm



***“IL TEMPO È NOSTRO AMICO”***



**CASTRUM**  
CASTELROTTO-VERONA





The exclusive **Castrum** line is inspired by the works of the sculptor **INNOCENZO FRACCAROLI**, born in 1805 in Villa Fraccaroli, the current **CASTRUM RELAIS** structure.

The winery of **Borghetti Giampiero** - direct descendant of the Fraccaroli family - is located inside the Relais, where we produce our wines that can only be found in this location.

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## **SHORT JOURNEY**

*19 euro per person*

*Tasting of:*

**CASTRUM Valpolicella Ripasso**

**DOC “DAVIDE”**- 50 ml

*served with **BACCHUS** – seasoned loin aged in Amarone*

**CASTRUM Valpolicella Amarone**

**DOCG “ACHILLE”** - 50 ml

*served with **Monte Veronese Riserva** cheese 60 months and local mustard*



### **CASTRUM Valpolicella Ripasso DOC “DAVIDE”**

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina and Corvinone Veronese 80%, Rondinella 20%.

**Harvest:** By hand.

**Ageing:** In Slavonic oak ripeners of 20-30-50hl for 12 months. Further evolution in bottles for 4 months.

**Description:** Intense ruby red color. Delicate, etheric perfume with confiture and fresh fruit aroma. Dry, balanced, sweet taste, with typically bitter taste.

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### **CASTRUM Valpolicella Amarone DOCG “ACHILLE”**

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina e Corvinone Veronese 75%, Rondinella 25%.

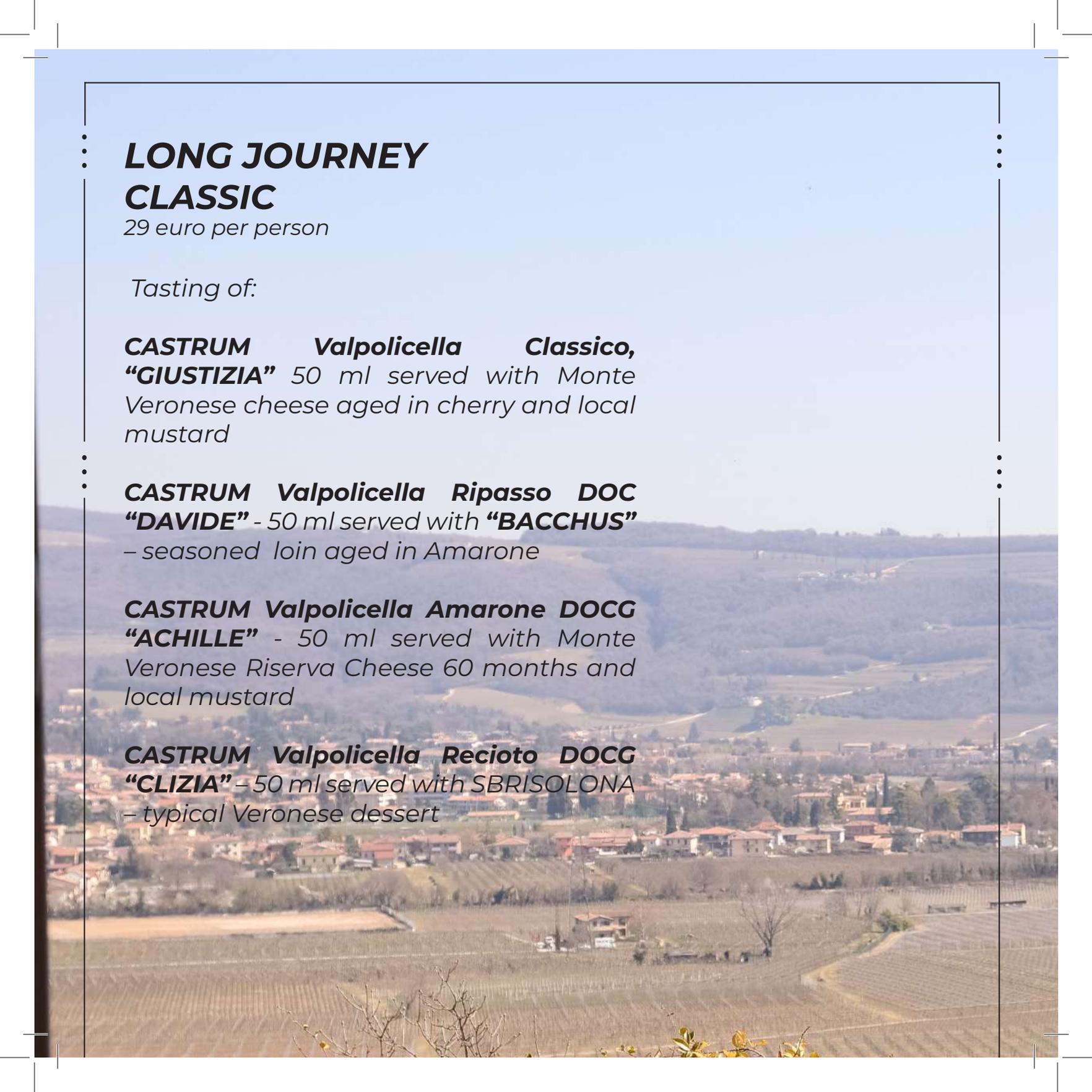
**Harvest:** By hand.

**Ageing:** 60% of obtained wine is matured for 24 months in Slavonic oak barrels of 20-30-50hl; the rest of 40% in Allier oak ripeners average roasted for 18 months. Further evolution in bottles for 6 months.

**Description:** : Intense granat red color. Etheric, vanilla, spicy aroma with notes of cherries, bitter almonds and plums. Full, warm and velvety aroma.

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**LONG JOURNEY**

**CLASSIC**

*29 euro per person*

*Tasting of:*

**CASTRUM Valpolicella Classico,**  
**“GIUSTIZIA”** 50 ml served with Monte  
Veronese cheese aged in cherry and local  
mustard

**CASTRUM Valpolicella Ripasso DOC**  
**“DAVIDE”** - 50 ml served with **“BACCHUS”**  
– seasoned loin aged in Amarone

**CASTRUM Valpolicella Amarone DOCG**  
**“ACHILLE”** - 50 ml served with Monte  
Veronese Riserva Cheese 60 months and  
local mustard

**CASTRUM Valpolicella Recioto DOCG**  
**“CLIZIA”** – 50 ml served with SBRISOLONA  
– typical Veronese dessert

### ***CASTRUM Valpolicella Classico "GIUSTIZIA"***

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina Veronese 40%, Corvinone Veronese 40%, Rondinella 20%.

**Harvest:** By hand.

**Description:** Ruby red color. Wine, spicy, delicate, fruity bouquet. Dry, balanced, delicate aroma with a slightly bitter aroma. Pleasant freshness and acidity in the mouth.

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### ***CASTRUM Valpolicella Ripasso DOC "DAVIDE"***

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina and Corvinone Veronese 80%, Rondinella 20%.

**Harvest:** By hand.

**Ageing:** In Slavonic oak ripeners of 20-30-50hl for 12 months. Further evolution in bottles for 4 months.

**Description:** Intense ruby red color. Delicate, etheric perfume with confiture and fresh fruit aroma. Dry, balanced, sweet taste, with typically bitter taste.

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### ***CASTRUM Valpolicella Amarone DOCG "ACHILLE"***

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina e Corvinone Veronese 75%, Rondinella 25%.

**Harvest:** By hand.

**Ageing:** 60% of obtained wine is matured for 24 months in Slavonic oak barrels of 20-30-50hl; the rest of 40% in Allier oak ripeners average roasted for 18 months. Further evolution in bottles for 6 months.

**Description:** : Intense granat red color. Etheric, vanilla, spicy aroma with notes of cherries, bitter almonds and plums. Full, warm and velvety aroma.

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### ***CASTRUM Valpolicella Recioto DOCG "CLIZIA"***

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina and Corvinone Veronese 70%, Rondinella 30%.

**Harvest:** By hand.

**Ageing:** Ageing in stainless steel at a temperature below 10°C for approximately 10 months. Evolution in bottles for 3 months.

**Description:** Intense red color with violet reflexes. Fine, etheric, fruity, perfumed. Sweet, velvety and rich taste, with notes of cherry.

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**LONG JOURNEY**  
**CLASSIC + IGT**

29 euro per person

Tasting of:

**CASTRUM Valpolicella Classico**  
**“GIUSTIZIA”** 50 ml served with Monte  
Veronese cheese aged in cherry and  
local mustard

**CASTRUM Valpolicella Ripasso**  
**DOC “DAVIDE”** - 50 ml served with  
**“BACCHUS”** – seasoned loin aged in  
Amarone

**CASTRUM IGT Corvina “ICARO”** - -  
50 ml served with **“LA CORPOSA”**  
– seasoned pork leg refined in  
Amarone

**CASTRUM Valpolicella Amarone**  
**DOCG “ACHILLE”** - 50 ml served with  
Monte Veronese Riserva Cheese 60  
months and local mustard



### **CASTRUM Valpolicella Classico “GIUSTIZIA”**

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina Veronese 40%, Corvinone Veronese 40%, Rondinella 20%.

**Harvest:** By hand.

**Description:** Ruby red color. Wine, spicy, delicate, fruity bouquet. Dry, balanced, delicate aroma with a slightly bitter aroma. Pleasant freshness and acidity in the mouth.

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### **CASTRUM Valpolicella Ripasso DOC “DAVIDE”**

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina and Corvinone Veronese 80%, Rondinella 20%.

**Harvest:** By hand.

**Ageing:** In Slavonic oak ripeners of 20-30-50hl for 12 months. Further evolution in bottles for 4 months.

**Description:** Intense ruby red color. Delicate, etheric perfume with confiture and fresh fruit aroma. Dry, balanced, sweet taste, with typically bitter taste.

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### **CASTRUM IGT Corvina “ICARO”**

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** 100% Corvina Veronese

**Harvest:** By hand.

**Ageing:** Maturity in barrels and Slavonic oak boxes and short duration ageing in bottles.

**Description:** Intense, ruby red color. When smelling, it presents a bouquet that remembers of cherries and Morello cherries, with a note of small fruits and condiments typical for the sort. Velveted, delicate taste, with rich and persistent body. The residual taste keeps a freshness and special acidity.

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### **CASTRUM Valpolicella Amarone DOCG “ACHILLE”**

**Region:** Valpolicella, Verona, Veneto.

**Grapes:** Corvina e Corvinone Veronese 75%, Rondinella 25%.

**Harvest:** By hand.

**Ageing:** 60% of obtained wine is matured for 24 months in Slavonic oak barrel of 20-30-50hl; the rest of 40% in Allier oak ripeners average roasted for 18 months. Further evolution in bottles for 6 months.

**Description:** Intense granat red color. Etheric, vanilla, spicy aroma with notes of cherries, bitter almonds and plums. Full, warm and velveted aroma.

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*Wine Bar & Bistrò*



**CASTRUM**  
CASTELROTTO - VERONA

*YOU CAN BUY THE PRODUCTS ON SITE OR HAVE THEM SHIPPED TO YOU  
Shipments throughout Italy and abroad*

**Info & reservations:**

Wine Bar & Bistrò: + 39 348 9004930 – [winebar@castrumrelais.it](mailto:winebar@castrumrelais.it)  
Agencies/Groups: + 39 328 4772607 – [eventi@castrumrelais.it](mailto:eventi@castrumrelais.it)

[www.castrumrelais.it](http://www.castrumrelais.it)