




CANTINA DI NEGRAR

Amarone della Valpolicella Classico DOCG

www.cantinanegrar.it

VARIETALS	70% Corvina, 15% Corvinone, 15% Rondinella	
VINTAGE	2019	
REGION	Valpolicella Classico, Veneto, Italy	
TECHNICAL DATA	Alcohol 15.5% Residual sugar 8.0 g/l	Total acidity 5.80g/l pH 3.65
APPEARANCE	Dense and compact ruby-garnet red. Great intensity and persistence, with ethereal aromas. Fruity notes of cherries, dried plums, floral notes of dried flower and an entire olfactory range of sweet spices. Structure and firm softness, with a counter- point of velvety tannins.	
NOSE		
PALATE		
AGEING	Refinement in 225 hl and 50 hl barrels of French new oak for 18 months, followed by further 6 months in bottle.	
PAIRING	All types of grilled and braised red meat and aged cheeses.	
READINESS FOR DRINKING	Drink perfectly now until 2035.	
RATINGS	4.3  ★★★★★	
ORDER CODE	IT143	