

CANTINA DI NEGRAR Appassimento Rosso Veneto IGT

www.cantinanegrar.it

VARIETALS	60% Corvina,15% Corvinone,15% Rondinella, 10% other varieties as per DOCG regulations
VINTAGE	NV
REGION	Veneto, Italy
TECHNICAL DATA	Alcohol 14%
APPEARANCE NOSE PALATE	Ruby red with garnet hints. Uplifting aromas of spices with notes of vanilla and cherry. Full bodied and rounded with soft tannins and a long finish with spiced notes.
AGEING	Grapes are dried for 60 days (a process called "appassimento") and aged in new oal for 4 month after the pressing.
PAIRING	Enjoy with rich red meat dishes, such as aged beef and venison, but also savory mea dishes as duck and pastas. Very good with Asian and Chinese food and aged cheese as well.
RATINGS	GRAND FRANKFURT TROPHY TOPHY
ORDER CODE	IT342

VINUM LECTOR