




# CANTINA DI NEGRAR

## Amarone della Valpolicella Classico DOCG

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

VARIETALS	70% Corvina, 15% Corvinone, 15% Rondinella	
VINTAGE	2022	
REGION	Valpolicella Classico, Veneto, Italy	
TECHNICAL DATA	Alcohol 15.5%	Total acidity 5.80g/l
	Residual sugar 8.0 g/l	pH 3.65
APPEARANCE	Dense and compact ruby-garnet red.	
NOSE	This beautiful Amarone reveals an intense and complex aromatic profile, with notes of cherries in alcohol, followed by aromas of plum, floral notes and sweet spices.	
PALATE	On the palate, it is powerful and balanced, with a full structure and velvety tannins.	
AGEING	Refinement in 225 hl and 50 hl barrels of French new oak for 18 months, followed by further 6 months in bottle.	
PAIRING	It is the ideal wine to accompany braised beef, mature cheeses and dark chocolate.	
READINESS FOR DRINKING	Drink perfectly now until 2038.	
RATINGS	92pts	<b>4.3</b> vivino 
ORDER CODE	IT0143	