



# CANTINA DI NEGRAR

## Appassimento Rosso Veneto IGT

[www.cantinanegrar.it](http://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     | Ruby red with garnet hints.   |
| NOSE           | Uplifting aromas of spices with notes of vanilla and cherry.  |
| PALATE         | 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 oak for 4 month after the pressing.  |
| PAIRING        | Enjoy with rich red meat dishes, such as aged beef and venison, but also savory meat dishes as duck and pastas.<br>Very good with Asian and Chinese food and aged cheese as well. |
| RATINGS        |          |
| ORDER CODE     | IT0342  |