





CANTINA DI NEGRAR

Amarone della Valpolicella Classico DOCG

www.cantinanegrar.it

VARIETALS	70% Corvina, 15% Corvinone, 15% Rondinella
VINTAGE	2016
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	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.
PALATE	Structure and firm softness, with a counterpoint of 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	All types of grilled and braised red meat and aged cheeses.
READINESS FOR DRINKING	Drink perfectly now until 2030.
RATINGS	91pts JAMES SUCKLING.COM  
ORDER CODE	IT143

VINUM LECTOR