

CANTINA DI NEGRAR

Appassimento Rosso Veneto IGT

www.cantinanegrar.it



VARIETALS	50% Corvina, 30% Corvinone, 20% Rondinella
VINTAGE	2019
REGION	Veneto, Italy
TECHNICAL DATA	Alcohol 14% Residual sugar 12.5 g/l Total acidity 5.4 g/l
APPEARANCE	Deep ruby red in the glass.
NOSE	Uplifting aromas of sweet spice, red cherry, fig, vanilla and earthy aromas.
PALATE	Rich in texture, deep and plummy with red cherry and violet notes that are perfectly rounding the palate. The wine is still dry, but juicy and easy drinking, with a Cherry Pie character.
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. Very good with Asian and Chinese food and aged cheese as well.
ORDER CODE	IT342