



# 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. Very good with Asian and Chinese food and aged cheese as well.
RATINGS	 
ORDER CODE	IT342