



CANTINA DI NEGRAR

Corvina, Corvinone,
Rondinella,
other varieties as per
DOCG regulations

Alcohol 14.00 %



meat dishes
and aged cheeses
16 -18 °C

dry red wine
750 ml

Appassimento Rosso Veneto IGT Passito

“Appassimento” is made from indigenous red grape varieties.
Following a thorough and rigorous blending process,
both the appassimento and traditional methods are fused together
in the production of this fine red wine.

THE VINEYARD

Located mainly in the Veronese area at an altitude of between 100 and 350 meters above sea level. Soil type: varied from calcareous to clay. Tillage in the row. Training system: Double Pergola. Age of vines in production: from 20 to 25 years. Buds per vine: 22. Density: 2.700 per hectare. Yield per hectare: 60 hl.

PRODUCTION

Harvest in the second decade of September exclusively by hand. Vinification: the grapes are left to dry for 60 days, to obtain a higher concentration. Destemmed and gentle pneumatic pressed. Fermentation temperature 25°C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Malolactic fermentation completed. Stabilization: natural.

AGING

Wood.

TASTING NOTES

Colour: ruby red with garnet hints.
Perfume: spiced with notes of vanilla and cherry.
Flavour: full bodied and round with soft tannins and a long finish with spiced notes.

