

## Cantina di Negrar Amarone della Valpolicella Classico

£26.99



**Vintage:** 2016

**Bottle Size:** 75cl

**Alcohol %:** 15.50%

**Country:** Italy

**Description:** Chocolate, plums and wood smoke are some of the intense flavours to be found in this rich, unusual red. This is a stunning wine by all accounts, it is smooth, full-bodied - a big rich red. The colour is intense garnet red and has a strong and persistent, ethereal and fruity bouquet with hints of black cherries and prunes, floral notes and sweet spice aromas. The flavour is of a full-bodied and rich wine, backed by structured, yet velvety tannins. Traditionally served with game, grilled and braised meats and full-flavoured mature cheeses.

**Cepages:** Corvina

**Group:** Italy

**Sub group:** Veneto & Friuli

**Colour:** Red

**Closure:** Cork

**Producer:**

**Website:**

**Organic/Bio Status:**

**Food / cocktail match:** If you can bear to pour any of your wine into the saucepan rather than into your glass, this will go beautifully with Amarone-braised beef.

**Food / cocktail recipe:**

**Press** Silver Medal Winner International Wine Challenge 2009, Silver Medal International Wine & Spirit Competition 2009

**Awards** Silver Medal Winner International Wine Challenge 2009, Silver Medal International Wine & Spirit Competition 2009

**Other Info:**

The Vinyard has double pergoletta, pruned to 18 buds per vine. The average age of vines is 15 to 25 years and the planting density is approximately 3,300 vines per hectare. The harvest is by hand, normally around first ten days of October. A further selection of healthy whole bunches are laid out in crates or on straw mats to dry for 120 days. This appassimento process shrivels the grapes and concentrates sugars, colour and flavour. Vinification: Dried grapes are de-stemmed and pressed in early February. Fermentation temperature ranges from 12° to 23°C, with maceration on skins for 30 days (including 12 days cold soaking). Manual punching down of cap 3 times a day. Complete malolactic fermentation. Maturation takes place in oak for 18 months using both 225 litre French barriques (Allier and Nevers oak) and 50 hectolitre casks. A further 6 months ageing in bottle before release.

Cantina di Negrar practice sustainable viticulture. They were awarded the Italian Good Wine Guide's 'Ecofriendly Business Award' in 2014 for their commitment to sustainable wine and grape industry projects.