

Cantina di Negrar Garganega IGT

£8.99

Vintage: 2017

Bottle Size: 75cl

Alcohol %: 12%

Country: Italy

Description: If you love white wines that taste fresh and really fruity, you will love this. The dominant grape in the more well-known Soave wine, the Garganega in The Cantina Di Negrar Garganega Verona imparts delicate, fresh white fruit flavours, and aromas of fragrant flowers that have just been freshly picked. On the palate, delicious fruity peach flavours come through well balanced with the minerality to give a dry, yet full bodied fruity white wine.

Cepages: Garganega

Group: Italy

Sub group: Veneto & Friuli

Colour: White

Closure: Screwcap

Producer:

Website:

Organic/Bio Status:

Food / cocktail match: Seafood pasta, lighter fish dishes and Summer salads.

Food / cocktail recipe:

Press

Awards

Other Info: Cantina Valpolicella Negrar is a co-operative located just a few kilometers from Verona, near Lake Garda, in the northeast of Italy. Since 1933, its story has been one of people dedicated to the production of quality wines. This is thanks to the wealth of both landscape and human resources belonging to the Cantina, which includes 600 hectares of vineyards spread across



the diverse zones of Valpolicella, above all on the hillsides, cultivated by 230 members and supervised daily by their own professional team. The quality of the wines of Cantina Valpolicella Negrar is guaranteed by three key factors:

- 1) Control of the entire production chain
- 2) The knowledge shared between growers
- 3) Constant research and technical innovation which have allowed them to rediscover the winemaking traditions of the area, giving their wines unique local characteristics expressed in a modern style.