

CANTINA DI NEGRAR “GRAN SIGNORIA” – APPASSIMENTO

GRAPES: 60% Corvina 15% Corvinone 15% Rondinella 10% others

“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. 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



THE VINEYARD Located in the foothills of Valpolicella at an altitude between 100 and 350 metres above sea level. Soil type: very varied, from limestone to clayey. Soil tillage on the rows. Training system: double pergola. Age of producing vines: 20 to 25 years. Load of buds per vinestock: 20/22. Planting density: 2700 vines per hectare. Average 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 temp 25 °C. Maceration for 10 days with scheduled punching 3 times a day for 20 minutes. Malolactic fermentation completed. Aging in wood. Stabilization: natural.