

# CANTINA DI NEGRAR “GRAN SIGNORIA” – AMARONE DELLA VALPOLICELLA



GRAPES: 70% Corvina 15% Corvinone 15% Rondinella

Obtained from Corvina, Corvinone and Rondinella grapes grown in the Valpolicella Classico area using the traditional method of drying in large fruttai, or drying rooms. Colour: dense and compact garnet red. Bouquet: great intensity and persistence, with ethereal aromas. Fruity notes of cherries in spirits and dried plums, floral notes of dried flowers and an entire olfactory range of sweet spices. Taste: structure and firm softness, with a counterpoint of velvety tannins

**VINEYARD** Located in the heart of the Valpolicella Classica in the hills from Negrar near Roselle at an altitude between 150 and 450 meters above sea level. Exposition to south-east. Soil type: varied with the prevalence of clay and traits of nummulitic limestone. Grass sward between vines. Training system: Pergoletta Veronese. Age of vines in production: 120-25 years. Buds per vine: 18/20. Planting density: 3.300/3.500 vines per hectare. Yield per hectare: 44 hl.

**PRODUCTION** Harvest: between the second ten days of September and the first ten days of October, exclusively hand picked. The grapes are dried in large drying rooms for 120 days. Crushing with de-stemming of the grapes. Fermentation, ageing in wood, then in bottles. Stabilisation: natural