



CàMaiol

Negresco

VINO ROSSO





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A symphony of elements,
a celebration of sensations
Negresco,
a style all of its own

Tasting notes

The first foray into red for Cà Maiol began with the 1988 vintage and our Negresco shares its name with the legendary hotel on the French Riviera. It is a legend the wine embodies with a sensory profile that is the culmination of a process which has been crafted, like the fairy-tale hotel, as a celebration of style rather than provenance. The diversity of the selected grapes, their unusual composition, the grape drying process, a focus on extracting maximum flavour during fermentation, and over a year spent ageing in French oak barriques; these are the means used to create a symphony of aromas and tastes which are simultaneously joyful, refined and addictive.

Grape variety	Red grape variety from the Lake Garda area Deep purplish red.
Color	A tangible hit of red and black berry fruits, dark spices and woody notes.
Nose	
Mouth	Fleshy with a caressing mouth feel. Silky and precise tannins, refreshing, dynamic progression and a finish which thrums with fruit and spice.
Alcohol vol.	14% Vol
Serving temp.	14 - 16° C
Pairing	Spicy pasta and rice dishes, barbecued, roast and spit-roasted meats, mature cheeses.



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