

Amarone della Valpolicella docg

Tenuta
IL CANOVINO
1893



REGION

Valpolicella, Verona, Veneto

VINEYARD

Located in Mizzole, between 200 and 250 meters a.s.l. South exposed.

Calcareous soil.
Organically managed.

HARVEST

Manual, Only selected grapes.

BLEND

70%	Corvina Veronese	15%	Corvinone
10%	Rondinella	5%	Oseleta

DRYING PROCESS

Withering from mid-September for about 100 days, with natural weight decline of 60%.

Scrupulous care and control of the integrity and health of the bunch in the drying loft.

VINIFICATION

Soft pressing of the dried grapes. fermentation and maceration for 30 days at controlled temperature

AGING

The wine obtained by pressing ages in 30hl Slavonia oak barrels for 36 months.

REFINEMENT

Evolution of 12 minimum months in the bottle.

ANALYSIS

15,5%	Alcohol	5,9 g/l	Acidity
7,8 g/l	Res. sugar	35 g/l	Dry extract

BOTTLE

Ancient glass Bordolese Spalla Alta "Anni 50", 780 gr.
Capacity cl 75.