

Amarone della Valpolicella Riserva docg

Tenuta
IL CANOVINO
1893



REGION

Valpolicella, Verona, Veneto

VINEYARD

Located in "Località Canova",
between 200 and 250 meters a.s.l.
South exposed.
Calcareous soil.
Organically managed.

HARVEST

Manual, from the oldest vineyard's
plants. 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 48 months.

REFINEMENT

Evolution of minimum 12 months
in the bottle.

ANALYSIS

16%	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", 700 gr.
Capacity cl 75.