

# Ripasso Superiore

della Valpolicella  
DOC

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.

## BLEND

60%	Corvina Veronese	20%	Corvinone
15%	Rondinella	5%	Oseleta

## VINIFICATION

Valpolicella Superiore, made with  
the traditional technique of  
"Ripasso". Fermentation and  
maceration for 20 days. Decanting  
for 90 days. Subsequent  
fermentation on the skins of  
Amarone.

## AGING

The wine obtained ages in 30hl  
Slavonia oak barrels for 12  
months.

## REFINEMENT

Evolution of 12 months in the  
bottle.

## ANALYSIS

13,5%	Alcohol	5,9	g/l Acidity
7,6	g/l Res. sugar	29,5	g/l Dry extract

## BOTTLE

Bordolese Arno 600 gr, antique  
glass.  
Capacity cl 75.