

Soave Classico DOC

Tenuta
IL CANOVINO
1893



REGION	Verona, Veneto
VINEYARD	Hillside vineyards with mineral soil.
HARVEST	Manual.
BLEND	100% Garganega
VINIFICATION	Soft and cold pressure and maceration. The fermentation takes place after decanting at 15/16 °C temperature.
AGING	Six month of aging in Slavonian oak big barrels.
ANALYSIS	13% Alcohol 5,5 g/l Acidity 6,6 g/l Res. sugar 20,3 g/l Dry extract
BOTTLE	Tortuga 450 gr, white glass. Capacity cl 75.