

Grappa di Amarone

Tenuta
IL CANOVINO
1893



REGION

Valpolicella, Verona, Veneto.

ORIGIN

grapes skins of Amarone, picked up in the vineyard "Canova", located between 200 250 mt above sea level.
Organically managed.

BLEND

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

DISTILLATION

After the racking process, the Amarone grapes skins are i distilled in copper pots with slow and discontinuous-cycle stills.

AGING

After the distillation, the Amarone Grappa ages in the barriques for 36 months.

ANALYSIS

43% Alcohol

BOTTLE

White Champagnotta.
Capacity cl 70.
