

# Amarone della Valpolicella 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, 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", 700 gr.  
Capacity cl 75.