

# Valpolicella

## Superiore - Appassimento DOC

Tenuta  
IL CANOVINO  
1893



<b>REGION</b>	Valpolicella, Verona, Veneto
<b>VINEYARD</b>	Located in "Località Canova", between 200 and 250 meters a.s.l. South exposed. Calcareous soil. Organically managed.
<b>HARVEST</b>	Manual.
<b>BLEND</b>	60% Corvina Veronese 20% Corvinone 15% Rondinella 5% Oseleta
<b>DRYING PROCESS</b>	Withering from mid-September for about 30 days, with natural weight decline of 35%. Scrupulous care and control of the integrity and health of the bunch in the drying loft.
<b>VINIFICATION</b>	Soft pressing of the dried grapes. fermentation and maceration for 30 days at controlled temperature
<b>AGING</b>	The wine obtained ages in 30hl Slavonia oak barrels for 12 months.
<b>REFINEMENT</b>	Evolution of 12 months in the bottle.
<b>ANALYSIS</b>	14% Alcohol 5,9 g/l Acidity 7,6 g/l Res. sugar 29,5 g/l Dry extract
<b>BOTTLE</b>	Bordolese Arno 600 gr, antique glass. Capacity cl 75.