

Valpolicella

Superiore - Appassimento DOC

Tenuta
IL CANOVINO
1893



REGION

Valpolicella, Verona, Veneto

VINEYARD

Located in Mizzole, 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

DRYING PROCESS

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.

VINIFICATION

Soft pressing of the dried grapes. fermentation and maceration for 30 days at controlled temperature

AGING

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

REFINEMENT

Evolution of 12 months in the bottle.

ANALYSIS

14%	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.