

Ripasso Superiore

della Valpolicella
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

VINIFICATION

Valpolicella Superiore, made with the traditional technique of "Ripasso". Fermentation and maceration for 20 days. Decanting for 90 days. Subsequent fermentation on the skins of Amarone.

AGING

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

REFINEMENT

Evolution of 12 months in the bottle.

ANALYSIS

13,5%	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.