

Riccardo V

della Valpolicella
IGT

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, late.

BLEND

100% Corvina
Veronese

DRYING PROCESS

Natural drying on the plants until first days of November; weight decline of 25%. Scrupulous care and control of the integrity and health of the bunches.

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 12 months.

REFINEMENT

Evolution of 12 months in the bottle.

ANALYSIS

14 % Alcohol 5,9 g/l Acidity
7,2 g/l Res. sugar 29,3 g/l Dry extract

BOTTLE

Bordolese Arno 600 gr, antique glass.
Capacity cl 75.