

# Grappa di Amarone

*Tenuta*  
IL CANOVINO  
1893



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**REGION**

Valpolicella, Verona, Veneto.

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**ORIGIN**

Grapes skins of Amarone picked up in the vineyard "Tenuta il Canovino", located between 200 250 mt above sea level.  
Organically managed.

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**BLEND**

70%	Corvina Veronese	15%	Corvinone
10%	Rondinella	5%	Oseleta

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**DISTILLATION**

After the racking process, the Amarone grapes skins are i distilled in copper pots with slow and discontinuous-cycle stills.

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**AGING**

After the distillation, the Amarone Grappa ages in the barriques for 36 months.

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**ANALYSIS**

43% Alcohol

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**BOTTLE**

White Champagnotta.  
Capacity cl 70.

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