

Amarone della Valpolicella Riserva docg

Tenuta
IL CANOVINO
1893



REGION

Valpolicella, Verona, Veneto

VINEYARD

Located in "Località Canova", between 200 and 250 meters a.s.l. South exposed. Calcareous soil. Organically managed.

HARVEST

Manual, from the oldest vineyard's plants. Only selected grapes.

BLEND

| | | | |
|-----|------------------|-----|-----------|
| 70% | Corvina Veronese | 15% | Corvinon |
| 10% | Rondinella | 5% | e Oseleta |

DRYING PROCESS

Withering from mid-September for about 100 days, with natural weight decline of 60%. 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 by pressing ages in 30hl Slavonia oak barrels for 48 months.

REFINEMENT

Evolution of minimum 12 months in the bottle.

ANALYSIS

| | |
|--------------------|--------------------|
| 16% Alcohol | 5,9 g/l Acidity |
| 7,8 g/l Res. sugar | 35 g/l Dry extract |

BOTTLE

Ancient glass Bordolese Spalla Alta "Anni 50", 700 gr. Capacity cl 75.