



TENUTA CA'NOVE

Amarone della Valpolicella DOCG



<i>Soil:</i>	<i>Stony limestone</i>
<i>Grape Variety:</i>	<i>Corvina 80% Rondinella 15% Molinara 5%</i>
<i>Harvest:</i>	<i>mid September by hand</i>
<i>Vinification:</i>	<i>The grapes are placed in boxes of 5 kg of weight and put to dry for about 120 days.</i>
<i>Ageing:</i>	<i>The wine is aged part in barrique of 225 Liters capacity for about 36 months, and a part in barrels 2000 Liters. After this period is aged in the bottle for at least 6 months</i>
<i>Colour</i>	<i>Limpid, ruby red</i>
<i>Aroma:</i>	<i>Red fruits in alcohol with Balsamic pleasant notes and hints of toasted and vanilla and spices.</i>
<i>Tasting notes:</i>	<i>dry and warm, very persistent and harmonious</i>
<i>Pairings:</i>	<i>Excellent with grilled red meat, roasted meat and mature cheeses. Meditative wine</i>
<i>Alcoholic Grade:</i>	<i>15,00 %</i>
<i>Reducing Sugar:</i>	<i>8 g/L</i>
<i>Dry extract:</i>	<i>32 g/L</i>

Provolo

VINI DAL 1927