



Provolo
DAL 1927



TENUTA CA'NOVE

VALPOLICELLA RIPASSO SUPERIORE DOC



Soil:	Marly limestone
Grape varieties:	Corvina 60% Rondinella 20% Corvinone 20%
Harvest:	mid-September by hand picking
Vinification:	first fermentation in stainless steel tanks under controlled condition for 10 days second fermentation in stainless steel tanks on the Amarone skins for 15 days
Ageing:	the wine is aged part in barrique of 225 liters for about 18 months, and the rest in barrels of 2000 liters. After that, is aged in the bottle for at least 6 months
Colour:	limpid, ruby red
Aroma:	ripe red fruits in alcohol hints of toasted vanilla
Tasting notes:	persistent and harmonious, with a smooth body
Pairings:	Excellent with grilled red meat, roasted meat. Aged and dry meat.
Analysis alcohol:	14% vol.
Reducing sugars:	7 g/l
Dry extract:	30 g/l

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