

# CA' LA BIONDA®

## *Valpolicella Classico*

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**GRAPE VARIETIES:** 80 % Corvina e Corvinone, 20% Rondinella  
5% other indigenous varieties among which Molinara.

**EGION OF ORIGIN:** The historically "classic" zone of the Valpolicella.

**SOIL:** The soil in this vineyard is prevalently clay-limestone with a high proportion of rock and stone.

**VINEYARDS:** The vineyards are on a hillside facing east at an altitude that varies between 150 and 300 meters above sea-level.

**VINTAGE:** Vintage begins during the last ten days of September and generally continues until the end of October.

**FERMENTATION AND AGEING:** This Valpolicella is fermented in stainless steel tanks at a maximum temperature of 25°C. Following fermentation the wine is left to rest on its skins for a period of 10 days. A further ageing period of three months follows before the wine is bottled and released commercially.

**TASTING NOTES AND FOOD ACCOMPANIMENTS:** The wine opens with a nose of fresh red fruits and floral notes that recall violets. Elegant and light, this wine is all about freshness and easy drinking, a wine to drink everyday in good company and with a wide variety of Italian style foods from pasta to roast meats.

