

CA' LA BIONDA®

Valpolicella Classico

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.

