

## **Michael Godel**

*A critic review has been entered for one of your wines:*

*Ca' La Bionda Valpolicella Classico Superiore Campo Casalvegri 2015, Doc*



**91**

*In 2015 the blend is 70 per cent corvina, with 20 corvinone, rondinella and molinara. Some producers decide not to produce this level in Valpolicella but Alessandro stresses its importance. It allows him to make a selection for the other categories and the young vines can better service this wine. Only in stainless, bottled in February, this is beautifully natural. Molinara has less colour but brings salinity (a.k.a minerality). Here plays the opening card for the cellar. Fresh cherries, inviting acidity, such freshness, bright, effusive, so drinkable. Began the harvest on September 2nd. Must have been the first in town. The acidity is that special. As a footnote, no Amarone is made from this vineyard.*

*Drink 2016-2020.*

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*Ca' La Bionda Valpolicella Classico Superiore Campo Casalvegri 2014, Doc*



**90**

*In the world of Valpolicella Classico Superiore 2014 was a difficult vintage with lots of rain, some development of botrytis and as a result many bunches were dropped, reducing the output from 120,000 to 80,000 bottles. It was also (and concurrently) not a great vintage for Amarone so some of the vineyards that would feed the big wine were diverted to the Superiore. Aged 18 months in oak barrels, averaging 20 years (16-25) from Casa Vegri vineyard, the wood is by now integrated, the vintage compendium resolved with kept freshness and ripe tannins. Very young, alive, in and out of biting but never sharp.*

*Drink 2016-2020.*

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A critic review has been entered for one of your wines:

Ca' La Bionda Valpolicella Classico Superiore Campo Casalvegri 2012, Doc



91

*It was a warm vintage, similar to 2009, here at four years with a stand up and be counted, noticed and no questions asked applauded level of maintained freshness, despite the heat of the moment. I say this because there is a slight elevation in volatility, a hyperbole as compared to 2014, but also more compression and mineral tonic. With eyes shut tight I get to this point with such properly rendered corvina, corvinone et al swirling in my mouth and my senses acute to the variegated fruit character. And I know this is more serious and of a Campo Casal Vegri structure to let it age another seven to eight, at the least. How does this apply to later vintages? Only time will tell.*

Drink 2016-2024.

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## Michael Godel

A critic review has been entered for one of your wines:

Ca' La Bionda Valpolicella Classico Superiore Campo Casalvegri 2010, Doc



93

*Alessandro Castelanni comments how "it's nice to taste old vintages because we have to stop and note the things we need to do. To figure out how to get acidity, freshness, less quantity, more quality." Looking forward to 2016 Campo Casal Vegri will be the first vineyard of full organic certification and looking back 2002 was the last year using selected yeasts. And 2010? "One of my favourite, classic vintages," smiles Alesandro, "cool, with some rain but not too much." A season of the enervating diurnal shifts in temperature and with "the colour of corvina." Late September harvest, now here, suddenly, the magical Classico Superiore impossibility, shy but real, the moment of volatility anything but, the plum-cherry-strawberry current running through with live wire elegance. Natural wonder of corvina and subsidiaries, with secondary character just beginning though they were always there, fennel, the territory occupied by he who may not be named, but fresher, cleaner, more precise. Again, not a baby Amarone and not giving the market what it ignorantly thinks it wants. This wine can establish or re-establish the market, to bring back (or bring the contiguous and contagious style from out of the dark and into the mind of tasters that need to be directed.*

Drink 2016-2023

## **Michael Godel**

*A critic review has been entered for one of your wines:*

*Ca' La Bionda Valpolicella Classico Superiore Campo Casalvegri 2008, Doc*



*A little bit more rustic than the forward '10 and '12 vintages, more liqueur and from a smaller production, more bretty volatility, certainly concentrated, with colour and yet the acidity is still buzzing. "Too rustic for my tastes," insists Alessandro and here greener than the younger vintages. The linger is quicker and the drying tannin a force more blunt than the forward years.*

Drink 2016-2017.