

CA' LA BIONDA®  
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# *“Malavoglia” Valpolicella Ripasso Classico Superiore*



## **GRAPE VARIETIES**

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

## **REGION OF ORIGIN**

Valpolicella classico, the historic heart of the Valpolicella.

## **SOIL**

The soil is mainly clay – limestone with a significant presence of fragmented rocks and stones. This soil type contributes freshness and elegance to our wines, qualities that are essential for producing age worthy wines.

## **VINEYARDS**

The vineyards are located on the east facing hills around Marano at an altitude varying between 150 and 300 meters above sea level. The vine age varies from 3 to 30 years, yields are limited to 8 tonnes per hectare.

## **VINTAGE**

Harvest generally begins in the last week of September and continues to the end of October.

## **VINIFICATION AND AGEING**

“Ripasso” is an age old technique which involves re-fermenting Valpolicella wine on the pressed skins of Amarone. This technique reflects the traditional peasant values of “no waste” – in this case the pressings, with their rich colour, plentiful aroma and unfermented sugars, obtained from the making of both Recioto and Amarone, are re-used to create a second fermentation in the Valpolicella wine, improving the wine’s quality. Following fermentation the wine is aged in 3000 litre wooden vats for approximately 18 months.

Our Valpolicella Ripasso is a faithful expression of the traditional style of this wine : the wine shows all the qualities of a great Italian red wine, freshness and elegance with good body and structure. This wine is completely dry in the true Ca la Bionda style.



**AGRICOLA LA BIONDA S.S.**

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