

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



### **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.

### **FERMENTATION AND AGEING**

“Ripasso” is an age old technique which involves re-fermenting Valpolicella wine on the pressed skins of the Amarone and Recioto wines. In this way the fermented skins, rich in colour, aroma and sugars cause a second fermentation in the Valpolicella wine improving the wine’s quality. After fermentation the wine is aged in 2000 and 3000 litre oak vats for approximately 18 months.

### **TASTING NOTES**

Our Valpolicella Ripasso is completely dry in the true Cà la Bionda style, a wine of structure and at the same time elegant and fresh

**AGRICOLA LA BIONDA S.S.**

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