

CA' LA BIONDA®
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“Ravazzol” Amarone della Valpolicella Classico DOCG



GRAPE VARIETIES

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

REGION OF ORIGIN

The historically “classic” zone of the Valpolicella.

SOIL

The soil is predominantly clay-limestone with a high percentage of rock and stone. This type of soil gives elegance and minerality to the wine, qualities essential to the ageing potential of a wine.

VINEYARDS

The vineyard is on a hill known as “Ravazzol”, renowned for its potential to grow the highest quality grapes thanks to its topographical and climatic conditions. The vineyard is at an altitude of between 200 and 300 meters above sea-level. The average age of vines varies from 50 to 70 years. The vineyard yield is held at a maximum of 5 to 6 tons per hectare.

VINTAGE

Vintage generally begins during the last ten days of September and continues through to the end of October.

FERMENTATION AND AGEING

The grapes for this wine come from vineyards located on the “Ravazzol” hill. The soil here is rich in calcium and the vines average age exceeds sixty years. The fermentation of the dried grapes takes place in stainless steel tanks and the wine is then aged for 42 months in 3000 litre oak vats.

TASTING NOTES

The particular geological characteristics of the vineyard endow this wine with great freshness and finesse, essential attributes for the wine’s long ageing potential. The nose is complex and the palate evokes notes of pepper and dried tobacco with flavours of marinated cherries and balsamic notes.

AGRICOLA LA BIONDA S.S.

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