

CA' LA BIONDA®
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Valpolicella Classico DOC



GRAPE VARIETIES

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

REGION 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. Skin contact following fermentation lasts for seven days after which the wine ages for a further five months.

TASTING NOTES

The wine opens with a nose of fresh red fruits and floral violet notes. Elegant and light, this wine is all about freshness and easy drinking.

AGRICOLA LA BIONDA S.S.

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