

CA' LA BIONDA®  
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## *“Le Tordare” Recioto 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 fragments.

### **VINEYARDS**

The vineyards are located on a hillside at an altitude of 300 meters above sea-level and with an exposure to the east.

### **VINTAGE**

Vintage begins during the last ten days of September.

### **FERMENTATION AND AGEING**

The grapes for this wine are left to dry in small wooden crates until the end February. This enables us to obtain a great concentration of grape sugars resulting in a sweet wine with 120-140 grams per litre of residual sugar.

The wine is fermented in temperature controlled stainless steel tanks with skin contact lasting for 20 days. The wine is then aged in small oak barrels for about 24 months.

### **TASTING NOTES**

The mineral character of this Recioto contributes remarkable freshness and drinkability to the wine despite it being a sweet wine.