

Ca' La Bionda Amarone Della Valpolicella Classico 2016

Ca' La Bionda is nestled in the common of Marano di Valpolicella, in the heart of the historically classic zone of Valpolicella. The winery was founded in 1902 by Pietro Castellani, and their organically certified 29 hectares of vineyards is currently overseen by the fourth generation. This blend of 70% Corvina, 20% Corvinone, and 10% Rondinella and Molinara is planted in very rocky clay limestone at 200m. The best and loosest bunches are placed on cane drying racks for drying / raisining the grapes. This drying period lasts from vintage to the end of January or early February. During this period the grapes loose approximately 40% of their weight in water, affording the finished wine a remarkable concentration. This Amarone was fermented in stainless, prior to 36 months in 3000L barrels. The ripeness and concentration is met with a bright freshness, countering the worn leather, raspberry, morello cherry, and dusty stones that cloak the palate. Tannins are chewy, taking this wine to a lifted, spiced finish. There is a lot of natural freshness here, making the 16% feel much lighter. Modern Amarone, and a style I hope more producers make.