

Ca' La Bionda Le Tordare Recioto Della Valpolicella Classico 2015

Veneto, Italy 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, 10% Corvinone, 20% Rondinella is rooted in rocky clay limestone, around 300m. The grapes were left to dry in small wooden crates until the end of February 2016, allowing the sugars to concentrate to 120-140 g/L RS. The must is then fermented in stainless, with 3 weeks skin contact, prior to aging in small oak barrels for 24 months. This sweet wine pours a dark hazy cherry hue, and is compact with sugarplums and dark chocolate cherries, finishing with ample sweet baking spices. There's an easy freshness here, along with a limestone buzz, which helps counter the richness, and leaving it feeling moderately sweet. Dark chocolate would be an ideal pairing here. Tasted: 26 January 2023 Tasted by:

Treve Ring Prices:

ON	\$58.95	500ml	LCBO
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Producer: Ca' La Bionda Distributors: Le Sommelier Inc.

Blend: Corvina - Corvinone - Rondinella