

Ca' La Bionda Valpolicella Ripasso Classico Superiore Malavoglia 2019

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 Ripasso blends 70% Corvina, 20% Corvinone, and 10% Rondinella and Molinara from very rocky clay limestone at 150-300m. The blend was refermented on the pressed skins (containing unfermented sugars) of Amarone, in a passing-over, or Ripasso style. Following fermentation the wine is aged in 3000L wooden vats for 18 months. Unlike most ripasso, this holds its freshness and dryness impressively, with a focused perfumed cherry, raspberry, leather strung taut along a long, bright frame. Acidity is limestone lit, and tannins are long and supple, finishing with a stony spice. Next gen ripasso here. Tasted: 26 January 2023 Tasted by:

Treve Ring Prices:

ON	\$41.00	750ml	consignment
----	---------	-------	-------------

Producer: Ca' La Bionda Distributors: Le Sommelier Inc.

Blend: Corvina - Corvinone - Rondinella - Molinara