

CA' LA BIONDA®
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Corvina IGT



GRAPE VARIETY

100% Corvina Veronese

REGION OF ORIGIN

The historically “classic” zone of the Valpolicella.

SOIL

The soil is mainly calcareous-loamy, tuff, with a good presence of skeleton (stones, rocks). This type of soil gives the wines great freshness and elegance, essential characteristics for long-lived wines.

VINEYARDS

The vineyards are located in a hilly position, at a variable altitude ranging from 150 to 300 meters above sea level, with East, South-East exposure.

HARVEST

Vintage generally begins during the last ten days of August and continues through to the end of September.

FERMENTATION AND AGEING

Only in the very best vintages, when summer temperatures are not too extreme and autumns aren't too humid, are we able to carry out a late harvest of the best Corvina grapes selected from the best vineyard parcels on the Ravazzol hill to make this wine, which for us represents a rigorous selection of our very best grapes, in minute quantities. The grapes are fermented in open 1000 litre wooden vats where it then ages for a further 48 months.

TASTING NOTES

Like most “mono-varietal” wines, this wine displays unique aromatics. This is a wine with aromas that recall a past age, able to surprise and captivate the most experienced of wine lovers, a wine that will age and improve for at least 20 years.



AGRICOLA LA BIONDA S.S.

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