

CA' LA BIONDA®
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“Malavoglia” Valpolicella Ripasso Classico Superiore DOC



GRAPE VARIETIES

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara.

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.

VINTAGE

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

FERMENTATION AND AGEING

“Ripasso” is an age old technique which involves re-fermenting Valpolicella wine on the pressed skins of the Amarone and Recioto wines. In this way the fermented skins, rich in colour, aroma and sugars cause a second fermentation in the Valpolicella wine improving the wine’s quality. After fermentation the wine is aged in 2000 and 3000 litre oak vats for approximately 18 months.

TASTING NOTES

Our Valpolicella Ripasso is completely dry in the true Cà la Bionda style, a wine of structure and at the same time elegant and fresh



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