

CA' LA BIONDA®
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Riserva "Ravazzol" Amarone della Valpolicella Classico



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.

HARVEST

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

FERMENTATION AND AGEING

Only in rare vintages when the climatic conditions enable the perfect ripening of grapes while maintaining elevated levels of acidity, which will guarantee the wine of a long life, do we make an Amarone Riserva from our "Ravazzol" vineyard.

The wine is fermented in a 5000 litre oak vat with wild yeasts and 60 days of skin contact. The wine is then aged for 8 years in a 2000 litre oak vat.

TASTING NOTES

The striking thing about this wine is its elegance and finesse, qualities that only a great Amarone can express.

AGRICOLA LA BIONDA S.S.

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