

CA' LA BIONDA®  
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## *Amarone della Valpolicella Classico DOCG*



### **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**

To make Amarone only the least compact grape bunches with the best exposure to sunlight in the vineyard are selected. After picking the grapes are dried in small wooden crates until December.

During this time every berry loses about 40% of its weight due to the loss of water from dehydration, physical and chemical transformations in the grape also occur and contribute to the wine's unique aromas and flavours. This Amarone is fermented in stainless steel tanks and is then left to age for 42 months in 3000 litre oak barrels.

### **TASTING NOTES**

This wine has a wide array of aromas and flavours and also evokes the cherry that typically grows in our Marano Valley. The palate is opulent with a long persistent finish.



AGRICOLA LA BIONDA S.S.

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