

CA' LA BIONDA®
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“Ravazzol” 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.

HARVEST

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

FERMENTATION AND AGEING

The grapes for this wine come from vineyards located on the “Ravazzol” hill. The fermentation of the dried grapes takes place in stainless steel tanks and the wine is then aged for 42 months in 3000 litre oak vats.

TASTING NOTES

The particular geological characteristics of the vineyard endow this wine with great freshness and finesse, essential attributes for the wine’s long ageing potential. The nose is complex and the palate evokes notes of pepper and dried tobacco with flavours of marinated cherries and balsamic notes.



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