

CA' LA BIONDA®  
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## *Bianco del Casal IGT*



### **REGION OF ORIGIN**

The historically “classic” zone of the Valpolicella.

### **SOIL**

The soil is a mix of mainly clay limestone rich in calcium with a significant presence of stone and rock material. 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 are picked and gathered in small crates, de-stemmed and delicately pressed to obtain only the free run juice. The juice is then fermented in 228 litre oak barrels after which it remains on its fine lees for 10 months to age.

### **TASTING NOTES**

This is an extremely complex wine with notable mineral character, complexity and length, traits not commonly found in Italian white wines.



**AGRICOLA LA BIONDA S.S.**

Via Bionda 4, 37020 Valgatarà di Marano di Valpolicella (VR – Italia). Tel +39 045 6801198 E-mail: [info@calabionda.it](mailto:info@calabionda.it)