

## CA' LA BIONDA, AMARONE DELLA VALPOLICELLA CLASSICO RAVAZZOL 2019

Ca' La Bionda's Ravazzol, from their historic Marano parcel on east-facing slopes of stony calcareous clay, opens with its hallmark dark compactness before slowly releasing notes of Tuscan tobacco and pencil shavings. The style is austere rather than meaty, like a stone or resin suffused with fruit, subtly volatile. Acidity marks the entry, coiling around the opaque shape, its flavours tight and graphite sharp rather than smoky. With air it begins to yield some blackberry, though it remains cloaked in woody tones of teak and sandalwood, even after 42 months in 30hL botti. At only 2-3g/L fructose, the finish feels, decidedly dry, with a liquorice-root grip on the back palate.

### DRINKING WINDOW

2027 - 2044

### SCORE

95

### TASTED ON

02/02/2025

### TASTED BY

Sarah Heller MW

### TASTED IN

At the property