

CA' LA BIONDA®
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Valpolicella Classico DOC



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

This Valpolicella is fermented in stainless steel tanks at a maximum temperature of 25 °C. Skin contact following fermentation lasts for seven days after which the wine ages for a further five months.

TASTING NOTES

The wine opens with a nose of fresh red fruits and floral violet notes. Elegant and light, this wine is all about freshness and easy drinking.



AGRICOLA LA BIONDA S.S.

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