

CA' LA BIONDA®
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Decennale "Casalvegri" Valpolicella Classico Superiore 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.

HARVEST

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

FERMENTATION AND AGEING

The "Decennale" is a Valpolicella Classico Superiore made from fresh grapes, the best grapes are selected from this vineyard to make this wine and not our Amarone. This wine is only made in the very best vintages when the climatic conditions enable us to obtain outstanding, structure, acidity and quality of tannins. The wine is aged in 1000 litre oak vats for 10 years.

TASTING NOTES

This is a wine of great aromatic complexity, structure and persistence on the palate. Aromas of spice and forest fruits define the bouquet while the palate is fresh and long.

AGRICOLA LA BIONDA S.S.

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