

CA' LA BIONDA®
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Corvinone IGT



GRAPE VARIETY

100% Corvinone Veronese.

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

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

FERMENTATION AND AGEING

In the best years, when summer temperatures do not reach extremes and when the climate in the autumn months is not too humid, we harvest the grapes by selecting the best bunches of Corvinone, on the “Ravazzol” hill to produce a few bottles of what for us is a “great selection”.

The grapes ferment in direct contact with the stems in open-topped wooden vats, with a capacity of 1000 litres.

After the fermentation the wine is aged in the same 1000 litres wooden vats for approximately 20 months.

TASTING NOTES

Like any “mono-varietal” it is a unique and particular wine especially in its aromas. A wine that releases spicy and vegetal balsamic scents, that can fascinate and surprise the most expert wine connoisseurs, capable of improving and preserving for at least twenty years.



AGRICOLA LA BIONDA S.S.

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