

CA' LA BIONDA®  
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## *“Le Tordare” Recioto della Valpolicella Classico DOCG*



### **GRAPE VARIETIES**

70% Corvina, 20% Corvinone, 10% Rondinella and Molinara

### **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.

### **VINTAGE**

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

### **FERMENTATION AND AGEING**

The grapes for this wine are left to dry in small wooden crates until the end February. This enables us to obtain a great concentration of grape sugars resulting in a sweet wine with 120-140 grams per litre of residual sugar.

The wine is fermented in temperature controlled stainless steel tanks with skin contact lasting for 20 days. The wine is then aged in small oak barrels for about 24 months.

### **TASTING NOTES**

The mineral character of this Recioto contributes remarkable freshness and drinkability to the wine despite it being a sweet wine.

AGRICOLA LA BIONDA S.S.

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