

CA' LA BIONDA®  
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## Valpolicella Classico



### GRAPE VARIETIES

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

### REGION OF ORIGIN

The historically "classic" zone of the Valpolicella.

### SOIL

The soil in this vineyard is prevalently clay-limestone with a high proportion of rock and stone.

### VINEYARDS

The vineyards are on a hillside facing east at an altitude that varies between 150 and 300 meters above sea-level.

### VINTAGE

Vintage begins during the last ten days of September and generally continues until the end of October.

### FERMENTATION AND AGEING

This Valpolicella is fermented in stainless steel tanks at a maximum temperature of 25°C. Following fermentation the wine is left to rest on its skins for a period of 10 days. A further ageing period of 3 months follows before the wine is bottled and released commercially.

### TASTING NOTES AND FOOD SUGGESTIONS

The wine opens with a nose of fresh red fruits and floral notes that recall violets. Elegant and light, this wine is all about freshness and easy drinking, a wine to drink everyday in good company and with a wide variety of Italian style foods from pasta to roast meats.



Sagra 2017. Prova em 16/05/2019. Decanter Wine Day Curitiba .