

# CA' LA BIONDA® B

## “Vigneti di Ravazzòl”

### Amarone Classico della Valpolicella



#### GRAPE VARIETIES

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

#### REGION OF ORIGIN

The historically “classic” zone of the Valpolicella.

#### SOIL

The soil is predominantly clay-limestone with a high percentage of rock and stone. This type of soil gives elegance and minerality to the wine, qualities essential to the ageing potential of a wine.

#### VINEYARDS

The vineyard is on a hill known as “Ravazzòl”, renowned for its potential to grow the highest quality grapes thanks to its topographical and climatic conditions. The vineyard is at an altitude of between 200 and 300 meters above sea-level. The average age of vines varies from 50 to 70 years. The vineyard yield is held at a maximum of 5 to 6 tons per hectare.

#### VINTAGE

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

#### FERMENTATION AND AGEING

To make Amarone only the best grapes are used. The least compact bunches with the best exposure to sunlight are selected. Immediately after vintage the grape bunches are placed on cane drying racks which facilitate the drying or “raising” of the grapes. This drying period lasts from vintage to the end of January or early February. During this “drying” period the grapes lose approximately 40% of their weight in water and undergo certain physio-chemical transformations that give to the finished wine a unique bouquet and

flavour as well as a remarkable concentration. The making of Amarone is not only about technical expertise but also the result of rigorous work in the vineyard and a patient and meticulous period of ageing lasting for four years from the completion of fermentation. This Amarone is fermented in stainless steel tanks at the very low temperature of 10-15°C. This is due to the low ambient temperature during winter. Following fermentation the wine is left to age for 36 months in 3000 litre new oak barrels. Once bottled the wine remains in the winery for a further period of 8 months before its commercial release.

#### TASTING NOTES AND FOOD SUGGESTIONS

This wine is a deep ruby red tending towards garnet. The nose is rich and complex with aromas of sour cherries, blackberries, tobacco and candied fruits. The palate is rich and intense with similar fruit characters, fine tannins and exceptional length. This is a wine that will not leave you indifferent. Ideally this wine goes with red meats such as char-grilled steak, slow-cooked stews and game or it can be simply sipped and savoured in “meditation” as we say in Italy.

AGRICOLA LA BIONDA S.S.

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