

CA' LA BIONDA®
B

“Malavoglia”

Valpolicella Ripasso Classico Superiore



GRAPE VARIETIES

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

REGION OF ORIGIN

Valpolicella classico, the historic heart of the Valpolicella.

SOIL

The soil is mainly clay – limestone with a significant presence of fragmented rocks and stones. This soil type contributes freshness and elegance to our wines, qualities that are essential for producing age worthy wines.

VINEYARDS

The vineyards are located on the east facing hills around Marano at an altitude varying between 150 and 300 meters above sea level. The vine age varies from 3 to 30 years, yields are limited to 8 tonnes per hectare.

VINTAGE

Harvest generally begins in the last week of September and continues to the end of October.

VINIFICATION AND AGEING

“Ripasso” is an age old technique which involves re-fermenting Valpolicella wine on the pressed skins of Amarone. This technique reflects the traditional peasant values of “no waste” – in this case the pressings, with their rich colour, plentiful aroma and unfermented sugars, obtained from the making of both Recioto and Amarone, are re-used to create a second fermentation in the Valpolicella wine, improving the wine’s quality. Following fermentation the wine is aged in 3000 litre wooden vats for approximately 18 months.

Our Valpolicella Ripasso is a faithful expression of the traditional style of this wine : the wine shows all the qualities of a great Italian red wine, freshness and elegance with good body and structure. This wine is completely dry in the true Ca la Bionda style.

AGRICOLA LA BIONDA S.S.

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