

CA' LA BIONDA AMARONE CLASSICO, VIGNETI DI 'RAVAZZÓL'



Corvina, Corvinone and Rondinella. Deep ruby red color tending towards garnet. Complex aromas of sour cherries, blackberries, tobacco and candied fruit. Rich and intense fruit flavors, minerality, fine tannins and exceptional length. Something like a dry and savory vintage port, it is massive and rich, even monumental, but beguiling in its nuance and layering of flavor. This is a wine that will not leave you indifferent. Ideally this wine goes with red meats such as chargrilled steak, slow-cooked stews and game. But it can also simply be sipped—savored in “meditation” as they say in Italy. Production is organic.

The vineyard is on Ravazzól hill, renowned for its potential to grow the highest quality grapes, at an altitude of 200-300 meters. The vines are 50-70 years old. The soil is predominantly clay-limestone with a high percentage of rock and stone. The vineyards are

Organic. To make Amarone, only the best grapes are used. Immediately after harvest the grape bunches are placed on cane drying racks, which facilitate the drying of the grapes. During this drying period the grapes lose approximately 40% of their weight in water and undergo certain physiochemical transformations that give the finished wine a unique bouquet and flavor as well as a remarkable concentration. The making of Amarone involves technical expertise combined with rigorous work in the vineyard and a patient and meticulous period of aging lasting four years from the completion of fermentation. Fermented in stainless steel tanks at the very low temperature of 50-59°F. Aged 36 months in new oak barrels. Moved by gravity. Once bottled the wine remains in the winery for a further period of eight months before its commercial release.

The winery was founded in 1902 by Pietro Castellani in the commune of Marano di Valpolicella, in the heart of the Valpolicella.

Pietro was both a passionate and dedicated grape grower and winemaker. The Castellani family, currently in its fourth generation, continues with the same commitment and passion as the work began by Pietro more than 100 years ago. All phases of the winemaking process, cultivation of the highest quality grapes, grape harvest, vinification, aging and marketing are carried out directly by the family. Particular attention and care are given to the delicate process of *appassimento* (grape drying) that is essential for the making of Recioto and Amarone, the region's greatest and most noble wines. The quality and authenticity of this wine is the result of an uncompromising passion that is shared by all members of the Castellani family, and it is one that has been passed from generation to generation for more than a century.

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Tasting Note:

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Corvina, Corvinone & Rondinella. Rich & complex aromas of sour cherries, blackberries, tobacco & candied fruits; intense fruit flavors; minerality; fine tannins & exceptional length; like a dry & savory vintage port.

Shelf Talker:

CA' LA BIONDA AMARONE CLASSICO 'RAVAZZÓL'



Corvina, Corvinone & Rondinella. Aromas of sour cherries, blackberries, tobacco & candied fruit. Rich & intense fruit flavors, minerality, fine tannins & exceptional length. Something like a dry & savory vintage port – massive & rich, monumental, but beguiling in its nuance & layering of flavor. Ideal with steak, stews & game or savored in meditation. From select bunches that are set-aside after picking to shrivel & dry, giving a unique bouquet, flavor & remarkable concentration.

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