

CA' LA BIONDA VALPOLICELLA CLASSICO



Corvina and Corvinone, Rondinella and 5% other indigenous varieties including Molinara. The wine opens with aromas of fresh red fruits and notes of violet. Flavors of red and black cherries and a slightly almondy finish. Distinct minerality and freshness. Elegant, light and easy drinking, it is a wine to drink everyday in good company and with a wide variety of Italian style foods from pasta to roast meats. Organic.

Valpolicella comes from just north of Verona, in the Veneto region. The vineyards are on a hillside facing east at an altitude that varies between 150 and 300 meters above sea level. The climate is dry and temperate, moderated by Lake Garda on the west and the Adriatic Sea to the east. The soil in this vineyard is prevalently clay-limestone with a high proportion of rock and stone. The vineyards are organic. Fermented in stainless steel tanks at a maximum temperature of 77°F. Following fermentation the wine is left to rest on its skins for a period of 10 days. Moved by gravity. A further aging period of three months follows before the wine is bottled and released commercially.

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 wine-maker. The Castellani family, currently in its fourth generation, continues with the same commitment and passion for the work that was begun by Pietro more than one hundred 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 their wines are the result of an uncompromising passion that is shared by all members of the Castellani family and which have been passed from generation to generation for more than a century.

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Tasting Note:

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notes of violet; elegant, light, fresh & easy
drinking.

Shelf Talker:



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