



SANTA SOFIA
VALPOLICELLA DAL 1811

Since 1811, Santa Sofia winery has been crafting stunning wines at the historic Palladian Villa, Sarego, a UNESCO world heritage site. Under the stewardship of winemaker Giancarlo Begnoni and his son Luciano, the forces of tradition and innovation combine, making Santa Sofia one of the most iconic names in Venetian winemaking. The 2019 'Montegradella' Valpolicella Classico Superiore is has brilliant ruby color with garnet undertones, offering a balanced nose of prunes, maraschino cherries, cloves, and vanilla, while silky tannins meet a well-balanced palate, culminating in a long finish with a hint of bitterness.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Valpolicella Classico

|classification| DOC

Wine Data

|varietals| Corvina, Corvinone, Rondinella

|alcohol| 14%

|acidity| 6.0 g/l

|residual sugar| 1.5 g/l

Terroir & Cultivation

|soil| Gravelly loam

|exposure| south

|elevation| 195-325m

|farming practices| organic farming practices

|harvesting| hand-harvested in mid-September

|age of vines| 30 years

|yield| 35 hl/ha

Vinification & Aging

|maceration| 10 days in stainless steel tanks

|fermentation| Destemmed and pressed. Fermented in stainless steel tanks with selected yeasts at a controlled temperature, followed by malolactic fermentation

|aging| Aged 18 months in large oak barrels. Additional 6 months of bottle aging.

|production| 15,000 bottles

