



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.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Valpolicella Classico

|classification| DOCG

Wine Data

|varietals| Corvina, Corvinone, Rondinella

|alcohol| 14%

|acidity| 6.4 g/l

|residual sugar| 106 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| 20-30 years

|yield| 12 hl/ha

Vinification & Aging

|maceration| grapes left to dry for 120 days. Maceration lasts 15-20 days in stainless steel tanks

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

|aging| Aged 18 months in 500 l French tonneaux, 6 months in Slovenian oak barrels. Followed by a minimum of 12 months in bottle prior to release

|production| 3,000 bottles

