



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 2018 Amarone della Valpolicella Classico is deep ruby in hue, blending notes of cherries, cassis, and prunes with hints of chocolate and menthol, balanced by vibrant tannins and a citrus touch for a lively finish.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Valpolicella Classico

|classification| DOCG

Wine Data

|varietals| Corvina, Corvinone, Rondinella

|alcohol| 15%

|acidity| 6.1 g/L

|residual sugar| 3.6 g/L

Terroir & Cultivation

|soil| Gravelly loam

|exposure| Primarily south

|elevation| 195-325m

|farming practices| Organic farming practices

|harvesting| Hand-picked, mid-September

|age of vines| 30 years

|yield| 15 hl/ha

Vinification & Aging

|drying| 100 days

|maceration| 20 days in stainless steel tanks

|fermentation| Destemmed and pressed. Fermented in 50hl Slavonian oak barrels at 16-24°C followed by malolactic fermentation

|aging| Aged 36 months in large Slavonian Oak barrels of 15-50 hectoliters. Additional 6 months of bottle aging.

|production| 68,000

