



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 Valpolicella Ripasso Superiore is bright, crystalline ruby in color. Dark fruit, warm spice, and delicate florals expand with excellent concentration on a silky palate upheld by a velvety tannic structure.

Region & Classification

- |country| Italy
- |region| Veneto
- |sub-region| Valpolicella
- |classification| DOC

Wine Data

- |varietals| Corvina, Corvinone, Rondinella
- |alcohol| 14%
- |pH| 3.5
- |acidity| 5.8 g/L
- |residual sugar| 2 g/L



Terroir & Cultivation

- |soil| limestone
- |exposure| Primarily south
- |elevation| 195-325m
- |farming practices| Organic farming practices
- |harvesting| Hand-picked, mid-September
- |age of vines| 30 years
- |yield| 65 hl/ha

Vinification & Aging

- |maceration| 10 days in stainless steel tanks
- |fermentation| Destemming and soft pressing. Fermented in 50hl Slavonian oak barrels at 16-26°C. Ripasso technique consisting of 3 days of maceration-fermentation on the pomace of Amarone and Recioto.
- |aging| Aged 9 months in large 50 hectoliter oak barrels. Additional 6 months of bottle aging.
- |production| 100,000 bottles

