



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 2022 Valpolicella Classico sports a brilliant ruby robe. Abundant red fruit take center stage, framed in soft touches of florals and spice tied together with fine grained, yet grippy tannins.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Valpolicella Classico

|classification| DOC

Wine Data

|varietals| Corvina, Corvinone, Rondinella

|alcohol| 12.5%

|pH| 3.4

|acidity| 5.7 g/L

|residual sugar| 1.5 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| 70 hl/ha

Vinification & Aging

|maceration| 7-8 days in stainless steel tanks

|fermentation| Destemming and soft pressing. Fermented in stainless steel tanks at 22-26°C followed by malolactic fermentation

|aging| Aged 3-6 months in stainless steel tanks. Additional 3 months of bottle aging.

|production| 40,000 bottles

