



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 2013 'Gioè' Amarone della Valpolicella Classico is a dark ruby wine with a volcanic nose of cherries, dried figs, and spices, its rich palate is balanced by lively tannins and minerality, leading to a lasting finish. The "Gioè", created in 1964, is produced only in select ideal vintages.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Valpolicella Classico

|vineyard| Montegradella

|classification| DOCG

Wine Data

|varietals| Corvina, Corvinone, Rondinella

|alcohol| 15.5%

|pH| 3.4

|acidity| 6 g/L

|residual sugar| 3.6 g/L

Terroir & Cultivation

|soil| Stony calcareous

|exposure| South

|elevation| 195-325m

|farming practices| Organic farming practices; pergola veronese vine training

|harvesting| Hand-harvested, mid-September

|age of vines| 30 years

|yield| 18 hl/ha

Vinification & Aging

|drying| 100 days

|maceration| 30-40 days of skin contact in steel tanks

|fermentation| Destemming and pressing. Fermented in stainless steel at a controlled temperature with selected yeasts, followed by malolactic fermentation

|aging| Aged 42 months in 500 liter Slavonian Oak barrels and medium toast French Oak. Additional 4 years of bottle aging.

|production| 4,000 bottles

