



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| Soave Classico

|classification| DOC

Wine Data

|varietals| garganega 100%

|alcohol| 12%

|acidity| 6.9 g/l

|residual sugar| 10 g/l

Terroir & Cultivation

|soil| heavy clay rich soils

|elevation| 150-200m

|farming practices| organic farming practices

|harvesting| hand-picked, mid-September

|age of vines| 15-20 years

Vinification & Aging

|fermentation| Soft pressing, fermentation in stainless steel tanks at 16°C. Secondary slow fermentation (6-9 months), Charmat method

|aging| 3 months in bottle prior to release

|production| 15000 bottles

