



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| Bardolino Classico

|classification| DOC

Wine Data

|varietals| Corvina, Rondinella, Molinara

|alcohol| 12.5%

|acidity| 5.9 g/l

|residual sugar| 3.2 g/l

Terroir & Cultivation

|soil| post-glacial marl

|exposure| southeast, west

|elevation| 150m-200m

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

|harvesting| hand harvested by hand in mid-September

|age of vines| 10-40 years

|yield| 70 hl/ha

Vinification & Aging

|maceration| 6-12 hours of brief maceration with skins in stainless steel tanks

|fermentation| destemming and soft pressing; fermented in stainless steel at a controlled temperature with selected yeasts

|aging| aged in stainless steel tanks 6 months with additional 3 months of bottle aging

|production| 15,000 bottles

