



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 Begnoli 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 Amarone della Valpolicella Classico Riserva is notable for its abundant and intense red fruit with invigorating earthy and spicy notes. Powerfully structured while maintaining wonderful balance and harmony, this remains lively and elegant through its persistent finish. 92 points, Luca Maroni.

Region & Classification

|country| Italy

|region| Veneto

|sub-region| Valpolicella Classico

|municipalities| Negrar, Marano di
Valpolicella, Fumane, San Pietro

|classification| DOCG

Wine Data

|varietals| Corvina and Corvinone (70%),
Rondinella (30%)

|alcohol| 15.5%

|pH| 3.46

|acidity| 6 g/L

|residual sugar| 3.8 g/L

Terroir & Cultivation

|soil| Gravelly loam

|exposure| Primarily south

|elevation| 195-325m

|farming practices| Organic farming
practices

|harvesting| Hand-picked, mid-September

|age of vines| 40 years

|yield| 18 hl/ha

Vinification & Aging

|drying| 100 days

|fermentation| Fermented in 50hl Slavonian
oak barrels at 16-24°C followed by malolactic
fermentation

|aging| Aged 5 years in Slavonian Oak barrels.
Additional 2 years of bottle aging.

|production| 6,096 bottles

