

SANTA SOFIA



SANTA SOFIA WINES WHEN THE QUALITY GROWS FROM RESPECT OF THE LANDSCAPE

Santa Sofia, the Valpolicella and Amarone wine. A company, a territory, a wine. Three interdependent elements, three key factors in obtaining good quality wines.

One often uses, a little rhetorically, describing wine producers, their strong relationship with the territory, with its history, with its culture.

In the case of the Santa Sofia Wine Estate, however, these elements have such a solid operating connotation, that you can touch this union, taste it with the palate and see it with your eyes.

A wine estate that has been on the territory for almost two hundred years inevitably becomes a witness, a sentinel who guards the area respecting it and taking continuous care of it.

Starting with the respect of the landscape, the first fundamental element is to safeguard and increase the value of the territory. The Santa Sofia Wine Estate, in this sense, is as if it had picked as witness the renowned architect Andrea Palladio, who planned the splendid villa inserted in the wine estate, guaranteeing respect of the rural landscape in the course of time.

Santa Sofia has become part of one of the most prestigious wine producing areas for the production of quality wines in the world: the Valpolicella Classic.

The origins of the villa date back a long time to 1560, the year in which the nobleman Marcantonio Serego entrusting to the genius of the prestigious architect Andrea Palladio, built the superb noble villa in the centre of his property and which in time became the symbol of the Estate.

With the succeeding of generations, Santa Sofia has built and kept a reputation of a "small high quality estate" officially becoming part of the significant and refined realities of Verona. The Begnoni family, owners of the cellars, has since early 1960, set up a relationship of intense cooperation to face the growing market requirement with the scrupulous and qualified grape growers in the area, strictly selecting and making wine with grapes coming from the most suited and better exposed hills in the district.

Harmonious and prestigious red wines, white wines with delicate bouquets and pleasant to drink, are the result of a wise union between the experience of the past and the indispensable contribution of modern technology. The grapes destined to the production of the Recioto, the Montegradella and the prestigious Amarone, are made by drying these grapes on racks for a period up to 120 days this eliminates about 30% of their water content, thereby obtaining the precious juice with a high sugar content.

Delicate pressing and low temperature fermentation this rule applies to all the wines that have the brand name of Santa Sofia. White Wines are maintained in modern steel containers, and for the important red wines, the solemn rite of slow aging in Slavonia and Allier oak barrels, precede the final refining in bottles.

Giancarlo Begnoni together with his son Luciano and daughter Patrizia, wholehearted businessmen, enthusiastically live their role as witnesses and repositories of a immense tradition in wine making, and have for years followed a "strategy of excellence" which has allowed the Estate to place its wines in the most refined Restaurants, in the most exclusive Hotels and the best supplied Wine Shops throughout the world.

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Today, in the centuries-old cellars with stone arches, ancient barrels and wise managerial decisions, live and blend together and continue offering the complete expression of the very best in quality.

Amarone

Amarone of the Valpolicella is today recognized throughout the world as one of the most important and appreciated wines in international wine making. To recognize Amarone, we must return to the etymology of its name: "Amarone" means: absence of sweetness, that is "dry" wine, without any referral to a bitter taste. The Amarone is characterized by its high alcohol content (at least 14%, but on average 15 to 16 %, with peaks of more than 17 %) A noble extract, with a generous velvety taste, and a typical ethereal bouquet that improves with aging .

Amarone in traditional settings tends to garnet, with a hint of spice and minerals, often with goudronate sensations (of tar); In the last decade producers have adjusted the bouquet of Amarone according to the demands of the international taste: in this version the fruity hint of cherry, and of preserves made with dried fruit.

For information:

Azienda Santa Sofia

Luciano Begnoni

Stefania Romellini

Tel. 045.770.1074

Fax 045.770.3222

E-mail: concorso@santasofia.com

www.santasofia.com

Press Office:

Fabio Piccoli – Cell. 347.9134007

Scaene srl di Loretta Simonato - Cell. 340.3088307