



SANTA SOFIA
VALPOLICELLA DAL 1811

GIOÈ Amarone della valpolicella

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO

Production area

The Valpolicella classica region. From vineyards on hills located at 195 – 325 m.a.s.l.

Grape varieties

Corvina, Corvinone and Rondinella.

The grapes are carefully selected and left to dry for about 100 days before pressing.

Yield

18 hl/ha.

Vinification

Destemming and pressing of the grapes.

Maceration: about 30 days in stainless steel tanks.

Ageing

42 months in large Slavonian oak barrels and 500-litre-size tonneaux, medium toasted French oak barrels; at least 4 years in bottles.

Wine analysis

Alcohol: 15,5% Vol.

Total acidity: 6 g/l

Residual sugar: 3,6 g/l

Sensory impressions

A dark, ruby red colour with garnet hues, it has a wide, complex and refined nose, almost volcanic, with notes of cherry, maraschino cherries and dried figs along with a strong touch of dark chocolate, white pepper and spices. A rich, powerful palate with lively tannins; its high alcohol is well balanced by an acid note and minerality typical of these wines, which give a long and persistent closure.

Serving temperature

16-18° C.

Recommended food pairings

A few years of cellaring make it the ideal complement for the most luscious meat and seasoned dishes, such as hare "à la Royale" and roast snipe. At a riper age, it is best savoured with some aged cheese, such as Castelmagno or Bitto.

Longevity

If well stored, it continues to evolve and improve for over 15 years.

Curiosities

"In 1964 I decided to produce a truly superior wine that would combine a powerful texture with the most elegant aromas and pleasing roundness. Since then however, the perfect microclimate and seasonal conditions needed to produce our "Gioè" have only occurred few times." [Giancarlo Begnoni]

