



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

# AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA  
CLASSICO

## Production area

The Valpolicella classica region. Vineyards on gravelly, loamy hills, located at 195 – 325 m.a.s.l.

## Grape varieties

Corvina, Corvinone and Rondinella.  
The grapes are left to dry for 80 to 100 days before pressing.

## Yield

15 hl/ha.

## Vinification

Destemming and pressing of the grapes.  
Maceration: about 20 days in stainless steel tanks.

## Ageing

36 months in large Slavonian oak barrels of 15 to 50 hl.  
About 6 months in the bottle.

## Wine analysis

Alcohol: 15% Vol.  
Total acidity: 6,1 g/l  
Residual sugar: 3,6 g/l

## Sensory impressions

A dark, almost inky ruby red colour with rich garnet hues. Bold yet delicate on the nose, it is redolent of ripe cherries, cassis and prunes; hints of milk chocolate, rhubarb and balsamic mentholated tobacco also come through, creating an exquisitely refined, harmonious and elegant bouquet. Tonic and juicy on the palate, it is a ripe, full-bodied wine with extremely lively tannins; an invigorating citrus note perfectly balances its high alcohol and helps make this big wine a most enjoyable drink.

## Serving temperature

16-18° C.

## Recommended food pairings

Amarone is made from dried grapes and is therefore a concentrated, round and powerful wine, an elixir of long life. After a few years of bottle ageing, it becomes an excellent complement for luxurious dishes such as jugged hare, roast turkey with truffles, braised beef in red wine, Amarone risotto. When savoured at its peak, it pairs perfectly with ripe, pungent cheeses. A daring combination? Try it with cotichino.

## Longevity

It continues to evolve for a long period of time (8 to 12 years) and if well stored, it keeps expressing its ageing potential for over 20 years.

