



SANTA SOFIA
VALPOLICELLA DAL 1811

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO RISERVA

Production area

The Valpolicella classica region. Vineyards on hills, located at 195 – 325 m.a.s.l. Obtained by the grapes of the oldest vines of the vineyards.

Grape varieties

Corvina, Corvinone and Rondinella, the grapes are carefully selected and left to dry for about 100 days.

Yield

Almost 15 hl/ha.

Vinification

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

Ageing

5 years in large Slavonian oak barrels
At least 2 years in the bottles.

Wine analysis

Alcohol: 15,5% Vol.
Total acidity: 5,9 g/l
Residual sugar: 4 g/l

Sensory impressions

Deep cherry red with garnet hues. An enveloping bouquet, ripe red fruits are the main characters: black cherry, Maraschino cherries preserved in spirit and raspberries. Spicy notes of roastery, pepper and hazelnuts, with balsamic hints. The sip confirms its aromatic impressions which dwell on a closure with a fresh fruit that underlines its balance, elegance and harmony. It closes long and persistent, held by a good acidity and a lively tannic texture.

Serving temperature

16-18° C.

Recommended food pairings

To pair with stew as braised meat, game and aged cheese. Pleasant also as a meditation wine.

Longevity

If stored correctly, it can develop for a long time.

Curiosities

The Amarone della Valpolicella Riserva is the product of our oldest vines which we use for our Amarone della Valpolicella, in the classical area. Normally all the grapes from these vines are used to produce our Amarone della Valpolicella Classico, but for the Riserva and in exceptional vintage years, we hand select the grapes only from the oldest vine rows, which we consider the "wisest", and after the appassimento we do the vinification of those separately to follow the different maturing process. The ageing is carried out in wooden casks. The result is the birth of a unique wine, which La Valpolicella is particularly soft and elegant, with, in our opinion, an extraordinary capacity for further aging and improvement in correctly stored bottles.

