



SANTA SOFIA
VALPOLICELLA DAL 1811

Montegradella VALPOLICELLA

INDICAZIONE GEOGRAFICA TIPICA
CLASSICO SUPERIORE

Production area

Grapes harvested in the Valpolicella classica region, from vineyards planted on loamy marl hills.

Grape varieties

Corvina, Corvinone and Rondinella.

Yield

Almost 35 hl/ha.

Vinification

Destemming and pressing of the grapes.
Maceration: about 10 days in stainless steel tanks.

Ageing

18 months in oak barrels. A minimum of 6 months in the bottle.

Wine analysis

Alcohol: 14% Vol.
Total acidity: 6 g/l
Residual sugar: 1,5 g/l

Sensory impressions

A strong yet brilliant ruby red colour with garnet hues, its bold and enticing nose is wide, well balanced and refined, redolent of prunes and maraschino cherries, mixed spices (cloves) and vanilla. The structure is firm, with silky tannins caressing the palate; alcohol and freshness are extremely well balanced; the finish is long, clear, with a pleasant touch of bitterness.

Serving temperature

16-18° C.

Recommended food pairings

An ideal match for rich and succulent dishes such as braised or stewed meat, roast beef or poached fillet. It is also excellent with cheese in varying degrees of ripeness, such as mature Monte Veronese and 3-year-old Bitto.

Longevity

8 to 10 years or more, if stored on its side in a cool, dark environment.

