



SANTA SOFIA
VALPOLICELLA DAL 1811

ARLÈO ROSSO VERONA

INDICAZIONE GEOGRAFICA TIPICA

Production area

From vineyards of stony and loamy located in Verona surroundings.

Grape varieties

Corvina, Corvinone and Rondinella with other native red varieties.

Yield

Almost 30 hl/ha.

Vinification

Destemming and pressing of the grapes.

Maceration: about 15 days in stainless steel tanks.

Ageing

36 months in 20-hl and 30-hl Slavonian oak barrels and 500 l French oak barriques.

At least 6 months in bottles.

Wine analysis

Alcohol: 14,5% Vol.

Total acidity: 6,4 g/l

Residual sugar: 2,7 g/l

Sensory impressions

A deep, brilliant ruby red colour with lively garnet hues. It has a rich bouquet of ripe fruits and walnuts in which prevails a balsamic sensation and a reminiscence of raspberry, black pepper and leather. Balanced on the palate, the sapidity has the leading role, enriched by enveloping tannins and fruit crispiness, exalted by spices complexity. Long and satisfying finish.

Serving temperature

16-18° C.

Recommended food pairings

Arlèo honours some of the heartiest dishes of our local cuisine, such as fresh pasta with hare or boar sauce, risotto with tastasàl (a mixture of freshly minced pork, beef and veal, generously seasoned with freshly ground black pepper), and the more rustic "polenta e osei". It is also excellent with the more renowned Châteaubriand steak and goose confit. Ripe cheeses such as Monte Veronese Vecchio, Asiago Stagionato and 24-month old Grana Padano are also highly recommended.

Longevity

If well stored, it continues to evolve for a long period of time.

