



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

# MERLOT CORVINA

## VENETO

INDICAZIONE GEOGRAFICA TIPICA

### Production area

Vineyards planted on marl soils in the hilly countryside surrounding Verona.

### Grape varieties

Merlot and Corvina.

### Yield

70 hl/ha.

### Vinification

Destemming and pressing of the grapes.

Maceration: about 10 days in stainless steel tanks.

### Ageing

Inside stainless steel tanks, at least 3 months in the bottle.

### Wine analysis

Alcohol: 13% Vol.

Total acidity: 5,9 g/l.

Residual sugar: 4,8 g/l

### Sensory impressions

A clear and brilliant ruby red colour with violet undertones, it has a delicately vinous nose with distinctive notes of red flowers, raspberry, maraschino cherries, liquorice root, forest floor and snuff: a delightful, harmonious bouquet whose most enticing virtue is its great spontaneity. The palate has a crunchy acidity, quite pleasant and dynamic, with balanced alcohol and tannins; the finish is very clean, with an appealing hint of bitterness.

### Serving temperature

14-16° C.

### Recommended food pairings

At a young age, it is best served at a temperature of 14° C in medium-sized glasses, paired with stewed veal or filet mignon with green peppercorn cream sauce. When riper, it should be savoured at a slightly higher temperature (16° C), with roasted beef, beef stew or semi-ripe cheese, such as a tasty pecorino.

### Longevity

3 years.

