



SANTA SOFIA
VALPOLICELLA DAL 1811

SOAVE

DENOMINAZIONE DI ORIGINE CONTROLLATA
BRUT SPUMANTE

Production area

The Soave classico region, with vineyards planted on heavy, clay-rich soils originating from weathered basaltic rocks.

Grape varieties

Garganega.

Vinification

The grapes are subjected to a slow secondary fermentation (6-9 months) – the so-called “long” Charmat method.

Wine analysis

Alcohol: 12% Vol.
Total acidity: 6,9 g/l
Residual sugar: 10 g/l

Sensory impressions

A delicate, pale lemon colour, it has a delicate mousse and fine, persistent perlage. The nose is delicate, harmonious, with notes of fresh almonds and white flowers, acacia and hawthorn blossoms in particular, yellow apples, and more subtle hints of sage and yeasts. The palate is velvety, pleasantly fresh and acidic, alcohol not too high, with a sapid minerality and a satisfactory long, light almond finish.

Serving temperature

4-6° C.

Recommended food pairings

When very young, it is best served chilled (4-6°C); after some ageing, it should be savoured at a slightly higher temperature (6-8° C), to fully enjoy the more complex notes that have unfurled while cellaring. The younger wine is a delightful aperitif, paired with prawn and shellfish canapés, whereas the latter one can honour a whole fish meal: scallops gratin, spaghetti with clams and sole meunière.

Longevity

Best consumed young, to fully appreciate its fragrant aromas.

