



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

# El Maturlan

## ROSSO VENETO

INDICAZIONE GEOGRAFICA TIPICA

### Production area

Hilly vineyards planted on marl-calcareous soils.

### Grape varieties

A blend of red grapes.

### Yield

70 hl/ha.

### Vinification

Destemming and pressing of the grapes.

Maceration: about 15 days in stainless steel tanks.

### Ageing

The wine is aged in big and small wood barrels for about 12 months.

At least 3 months in the bottle.

### Wine analysis

Alcohol: 14% Vol.

Total acidity: 6 g/l

Residual sugar: 1,7 g/l

### Sensory impressions

Intense ruby red colour with violet undertones, it has distinctive notes of ripe fruits and spiced tones, with reminiscences of violet and mint. The palate has an elegant and enveloping character; great body, intense and persistent.

### Serving temperature

16-18° C.

### Recommended food pairings

Very good with filetto al pepe verde or with spezzatino; it suits best red meat and it pairs well spiced food.

### Longevity

Over 5 years.

