



**SANTA SOFIA**  
VALPOLICELLA DAL 1811

# VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA

## CLASSICO

### Production area

The Valpolicella classica region. Vineyards planted on calcareous soils.

### Grape varieties

Corvina, Corvinone and Rondinella.

### Yield

About 70 hl/ha.

### Vinification

Demmering and pressing of the grapes.

Maceration: about 7-8 days in stainless steel tanks.

### Ageing

3-6 months in stainless steel tanks. About 3 months in the bottle.

### Wine analysis

Alcohol: 12,5% Vol.

Total acidity: 5,7 g/l

Residual sugar: 1,5 g/l

### Sensory impressions

A clean ruby hue with brilliant undertones, an intense aroma of red flowers, cherry, raspberry, red currant, and base notes of spicy cinnamon and coffee: a bouquet of extraordinary harmony, elegance and richness. The palate has a rich mouthfeel, the tannins, very vibrant and with a good grip, give it a fine structure; the correct levels of acidity and alcohol contribute to creating a perfectly balanced and most enjoyable wine.

### Serving temperature

14-16° C.

### Recommended food pairings

Valpolicella pairs with a great variety of dishes, depending on its age. When young, it is the perfect wine for the more traditional cured meat cuts of Veneto, such as soppressa, as well as risotto, in particular that made with chicken livers. At a riper age, served in wide-brimmed glasses, it honours braised meat and liver Veneziana. A delightful marriage is that with stewed stockfish or baccalà and Lake Garda pike in sauce.

### Longevity

2-3 years.

