



SANTA SOFIA
VALPOLICELLA DAL 1811

GIOÈ AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO
2013

Production area

The *Valpolicella classica* region. From vineyards on hills located at 195 – 325 m.a.s.l.

Grape varieties

Corvina, Corvinone and Rondinella.

The grapes are carefully selected and left to dry for about 100 days before pressing.

Yield

18 hl/ha.

Vinification

Destemming and pressing of the grapes.

Maceration: about 30 days in stainless steel tanks.

Ageing

42 months in large Slavonian oak barrels and 500-litre-size *tonneaux*, medium toasted French oak barrels; at least 4 years in bottles.

Wine analysis

Alcohol: 15,5% Vol.

Total acidity: 6 g/l

Residual sugar: 3,6 g/l

Sensory impressions

A dark, ruby red colour with garnet hues, it has a wide, complex and refined nose, almost volcanic, with notes of cherry, maraschino cherries and dried figs along with a strong touch of dark chocolate, white pepper and spices. A rich, powerful palate with lively tannins; its high alcohol is well balanced by an acid note and minerality typical of these wines, which give a long and persistent closure.

Serving temperature

16-18° C.

Recommended food pairings

A few years of cellaring make it the ideal complement for the most luscious meat and seasoned dishes, such as hare “à la Royale” and roast snipe. At a riper age, it is best savoured with some aged cheese, such as *Castelmagno* or *Bitto*.

Longevity

If well stored, it continues to evolve and improve for over 15 years.

Curiosities

“In 1964 I decided to produce a truly superior wine that would combine a powerful texture with the most elegant aromas and pleasing roundness. Since then however, the perfect microclimate and seasonal conditions needed to produce our “Gioè” have only occurred few times.” [Giancarlo Begnoni]

