



**SANTA SOFIA**

VALPOLICELLA DAL 1811

## RECIOTO DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

### CLASSICO

#### **Production area**

Vineyards planted on the summits of the calcareous hills in *Valpolicella classica* region.

#### **Grape varieties**

Corvina, Corvinone and Rondinella. The grapes are carefully selected and left to dry for about 120 days before pressing.

#### **Yield**

12 hl/ha.

#### **Vinification**

Destemming and pressing of the grapes. Cold pre-fermentation maceration followed by a long fermentation in stainless steel tanks.

Fermentation is constantly checked, then stopped at a precise moment, to achieve the results sought.

#### **Ageing**

18 months in *tonneaux* (500 l French oak barrels).

6 months in Salvonian oak barrels of 30hl.

At least 12 months in the bottle.

#### **Wine analysis**

Alcohol: 14% Vol.

Total acidity: 6,4 g/l

Residual sugar: 106 g/l

#### **Sensory impressions**

Intense and bright ruby red colour with purplish hues.

It offers an intriguing bouquet, balsamic and floral, with hints of small red berries and spices. Notes of tobacco and toasted nuts.

The palate is structured and fulfilling, freshly acidic, with very little space for sweetness.

Vivacious tannic texture, hinting sour cherries and cocoa; fresh, clean and persistent.

#### **Serving temperature**

14-16° C.

#### **Recommended food pairings**

An end-of-meal wine, it is at its best when paired with coffee desserts, shortbread, *castagnaccio* (a rustic chestnut pudding from Tuscany) and chocolate cakes; try it with daring pairings, like aged cheese, in peculiar *Roquefort* cheese.

#### **Longevity**

15-20 years.

