



SANTA SOFIA
VALPOLICELLA DAL 1811

VALPOLICELLA RIPASSO

DENOMINAZIONE DI ORIGINE CONTROLLATA
SUPERIORE

Production area

Vineyards planted on the slightly calcareous loamy soils of the hills situated in Valpolicella.

Grape varieties

Corvina, Corvinone and Rondinella.

Yield

About 65 hl/ha.

Vinification

Destemming and pressing of the grapes.

Maceration: about 10 days in stainless steel tanks.

Ripasso technique: 3 days of maceration and second fermentation of the Valpolicella Classico with grapes from Amarone and Recioto vinification.

Ageing

9 months in 50 hl oak barrels.

Approximately 6 months in the bottle.

Wine analysis

Alcohol: 14% Vol.

Total acidity: 5,8 g/l

Residual sugar: 2 g/l

Sensory impressions

A clear, remarkably brilliant ruby red colour, with ruby-garnet hues visible at the edge of the glass, it offers a powerful nose, redolent of sour cherries in spirit, prunes, a potpourri of dry flowers, underbrush, cloves, fine oak, cinnamon and roots of liquorice: an ample bouquet, alluring and aristocratic. The palate is concentrated, with a silky, velvety texture, an extremely dynamic acidity and a pleasant strength; in brief, a big wine, with a long, clean finish.

Serving temperature

16-18° C.

Recommended food pairings

A versatile wine, it easily pairs with pasta with meat sauce, semi-firm cheeses and cured meat cuts. At a riper age, it makes a perfect marriage with capon and guinea fowl, roast veal, pork ribs with sauerkraut or Wiener schnitzels.

Longevity

6 to 8 years.

