



SANTA SOFIA
VALPOLICELLA DAL 1811

AMARONE DELLA VALPOLICELLA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA
CLASSICO

Production area

The *Valpolicella classica* region. Vineyards on gravelly, loamy hills, near the towns of Negrar, Fumane, San Pietro in Cariano and Marano, north of Verona.

Grape varieties

Corvina and Corvinone (70%), Rondinella (30%).
The grapes are left to dry for 90 to 120 days before pressing.

Yield

48 quintals per hectare.

Ageing

36 months in large Slavonian oak barrels.
About 12 months in the bottle.

Wine analysis

Alcohol 15% vol.
Total acidity 5.5-6 g/l
Residual sugar 3,8 g/l

Sensory impressions

A dark, almost inky ruby red colour with rich garnet hues. Bold yet delicate on the nose, it is redolent of ripe cherries, cassis and prunes; hints of milk chocolate, rhubarb and balsamic mentholated tobacco also come through, creating an exquisitely refined, harmonious and elegant bouquet. Tonic and juicy on the palate, it is a ripe, full-bodied wine with extremely lively tannins; an invigorating citrus note perfectly balances its high alcohol and helps make this big wine a most enjoyable drink.

Serving temperature

16-18° C.

Recommended food pairings

Amarone is made from dried grapes and is therefore a concentrated, round and powerful wine, an elixir of long life. After a few years of bottle ageing, it becomes an excellent complement for luxurious dishes such as jugged hare, roast turkey with truffles, braised beef in red wine, Amarone risotto. When savoured at its peak, it pairs perfectly with ripe, pungent cheeses. A daring combination? Try it with *cotechino*.

Longevity

This wine has a good ageing potential: it continues to evolve for a long period of time (8 to 12 years) and if well stored, it reaches its peak in its second or third decade.

