



SANTA SOFIA

VALPOLICELLA DAL 1811

BARDOLINO

DENOMINAZIONE DI ORIGINE CONTROLLATA

CLASSICO

Production area

The *Bardolino classico* region, with vineyards planted on the glacially formed moraine hills in the towns of Lazise and Bardolino, east of Lake Garda.

Grape varieties

Corvina (55%), Rondinella (30%) and Molinara (15%).

Yield

100 kg of grapes yield 70 litres of wine.

Vinification

Destemming and pressing of the grapes.

Maceration: about 7 days in stainless steel tanks.

Malolactic fermentation in autumn.

Ageing

In stainless steel tanks.

About 3 months in the bottle.

Wine analysis

Alcohol 12.5% vol.

Total acidity 5.5 g/l

Residual sugar 2 g/l

Sensory impressions

A gracefully intense ruby red colour with violet undertones, it has an inebriating, vinous nose redolent of black cherries and raspberry, followed by hints of liquorice roots and new leather: a very pleasant personality! The palate is delightfully supple, supported by an extremely fine texture of still faintly pungent tannins: the pleasantly bitter note that grows in the mouth and becomes quite clear at the finish has a delicate note of quinine. Overall, a crisp, juicy wine, fresh and persistent.

Serving temperature

14-16° C.

Recommended food pairings

Superb with fresh pasta with mushroom and white meat sauce, or *pasta e fagioli* soup. After a brief period of cellaring, it also goes well with roast and stewed poultry. When very young and well chilled (14° C), it is perfect with dishes featuring fresh-water, oily fish, such as grilled eel and risotto with tench. It is usually paired with one of the most renowned specialities of this region, namely polenta and *baccalà* (stockfish). A more unconventional but equally pleasing match is that with fish or vegetable couscous.

Longevity

About 2 years.

