

SANTA SOFIA

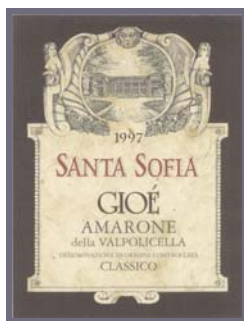
Winery Profile

A prestigious villa, a famous name—Santa Sofia—a tradition of wine-making excellence. Their adventure into the world of wine started at the beginning of 1900 when Luciano Begnoni was succeeded by his son, Giancarlo, Master Oenologist. In 1967, Giancarlo Begnoni took over the company of Santa Sofia and today he still runs the company with his son, Luciano, and his daughter, Patrizia. Together they pursue a “strategy of excellence” that has permitted the estate to place its wine in the most refined restaurants, the most exclusive hotels and the most well-furnished wine shops throughout the world. Today these centuries-old cellars, stone arches and ancient barrels along with the quality production, continue to offer a complete expression of the best in wine.



SANTA SOFIA AMARONE della Valpolicella DOC Classico

Aged 3 years in oak barrels. Intense ruby red that becomes garnet. Intense bouquet with a delicate, full, warm and velvety taste. Made with the finest selected grapes. Goes well with roasts, game, and aged cheeses. (ABV 14.5%)



SANTA SOFIA GIOÈ AMARONE della Valpolicella DOC Classico

Aged 4 years in oak barrels. Strong ruby red that becomes garnet. Spicy and typical bouquet with slight taste of vanilla and licorice. Full, warm and velvety taste, slightly smoked flavor in the finish. Good with roasts, game, and aged cheeses. (ABV 15%)



SANTA SOFIA BARDOLINO DOC Classico

Aged three months in stainless steel vats. Ruby red in color. Vinous fruity and delicate bouquet. Dry, savory and fresh taste. Serve with salami, cold cuts, soups and white meat. (ABV 12%)

SANTA SOFIA

SANTA SOFIA SOAVE DOC Classico



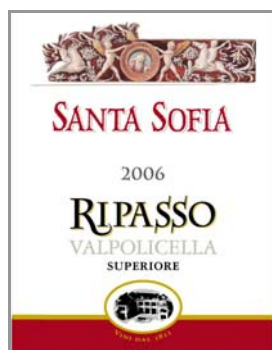
Produced in the classic Soave area, in the vineyards of Soave and Monteforte d'Alpone hills. Made from 80% Garganega grapes, this Soave has a straw yellow color with green reflections. Vinous, typical, flowery bouquet. Dry, harmonious and smooth taste. Best with fish starters, light entrees and main courses with fish, crustaceans and mussels. (ABV 12%)

SANTA SOFIA VALPOLICELLA DOC Classico



Aged 6 months in oak barrels. Ruby red color. Intense and typical bouquet with a dry, harmonious, smooth taste. Good with pasta and meat, mushroom sauce and red meats. (ABV 12.5%)

SANTA SOFIA RIPASSO Valpolicella DOC Superiore



Intense dark ruby color. Elegant bouquet with a hint of spices. A full persisting harmonious taste. Aged 9-months in oak barrels then 3-months in the bottle. Good with roasted meats, game, and aged cheeses. (ABV 13.5%)

SANTA SOFIA RECIOTO della Valpolicella DOC Classico



Aged 12 months in oak barrels. Strong ruby red color. Typically jammy bouquet with a full, warm, velvety taste. A classic dessert wine. (ABV 13%)