

SANTA SOFIA



SANTA SOFIA AMARONE DELLA VALPOLICELLA D.O.C CLASSICO

Aged three 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. Excellent with roasted meat, game and aged cheeses. (Alc. By Vol. 14.5%)

SANTA SOFIA GIOE AMARONE DELLA VALPOLICELLA D.O.C. 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. Enjoy with roasted meats, game and aged cheeses. (Alc. By Vol. 15%)

SANTA SOFIA VALPOLICELLA D.O.C. SUPERIORE RIPASSO

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. Enjoy with roasted meats, game and aged cheeses. (Alc. By Vol. 13.5%)

SANTA SOFIA VALPOLICELLA D.O.C. CLASSICO

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

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SANTA SOFIA RECIOTO DELLA VALPOLICELLA D.O.C. CLASSICO

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

SANTA SOFIA SOAVE D.O.C. CLASSICO

Produced in the classic Soave area, in the vineyards of Soave and Montefiore 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. (Alc. By Vol. 12%)