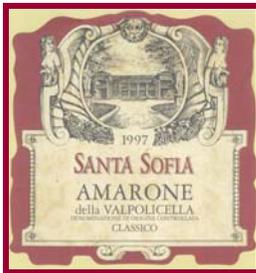


Santa Sofia

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-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.

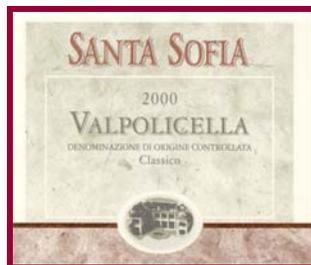


Santa Sofia GIOE Amarone-Aged 4 years in oak barrels. Strong ruby red that becomes garnet. Spicy and typical bouquet with slight taste of vanilla and licorice. Full, warm and velvety taste, slightly smoked flavor in the finish. Good with roasts, game, and aged cheeses.

Santa Sofia



Santa Sofia Soave– 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.



Santa Sofia Valpolicella 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.

Santa Sofia

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