



SANTI

DAL 1843, PASSIONE VALPOLICELLA



SANTI
1843



THE WINERY

On the far western side of the province of Verona lies the historical village of Illasi, where the Santi winery was founded in 1843 on the initiative of Carlo Santi.

The roots put down by the Santi winery in the terroir come to fruition in the local character of its wines.

Carlo Santi was the first, followed by his successors Attilio Gino and Guido, to embark on a path that pursued excellence. Nowadays Cristian Ridolfi, Santi's winemaker, embraces and continues this path, transforming the winery into a point of reference for the Valpolicella area in several Countries.



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BULLET POINTS

EASTERN VINEYARDS OF VALPOLICELLA

The new vineyards have a higher elevation and are surrounded by higher mountains, which create more intense ventilation



THE ULTIMATE EXPRESSION OF CORVINA

Native grapes from the calcareous hills of the five wide valleys of the Valpolicella, to guarantee our wines have a unique style.



AGEING IN LARGE BARRELS MADE OF LOCAL WOOD TYPES

The wines are aged in barrels made with local essences: oak, chestnut, cherry and acacia, to bring out their typical perfumes.



VINIFICATION PROCESS WITH WHOLE BUNCH

15 days maceration in contact with the stalk to enhance the tannins and create more body and aromatic profile

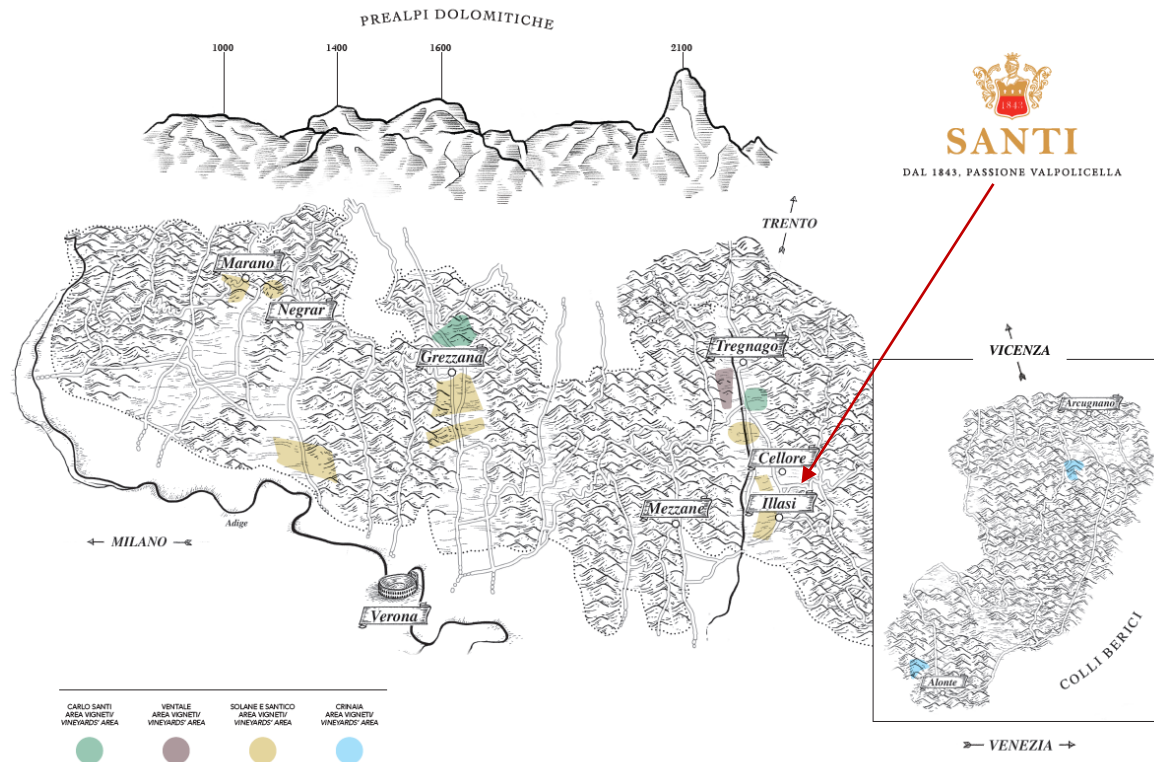


IN-SITE FRUIT SHED AND VIRTUOUS CONTAMINATION

Among the very few cases in Valpolicella of fruit storage located inside the cellar.



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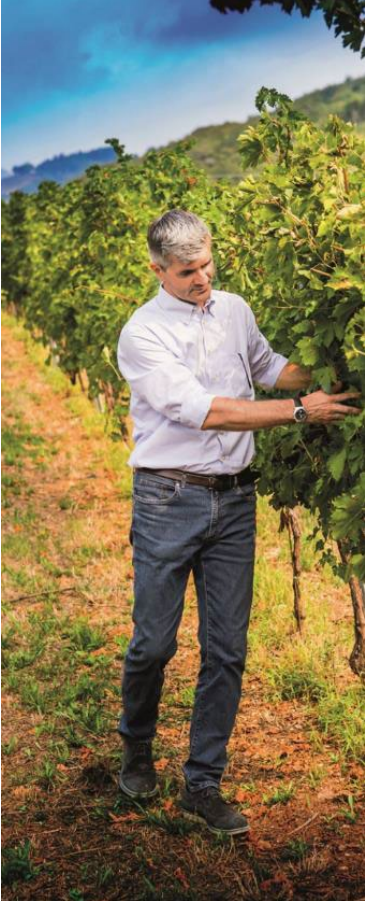
TERRITORY

The Val d'Illasi extends a few kilometers from Verona on the border between the Soave and Valpolicella production zones.

Together with the surrounding valleys, it is part of the Lessini Mountains, which embrace the city from the north forming a range of hills in the unmistakable shape of a fan known as Valpolicella.



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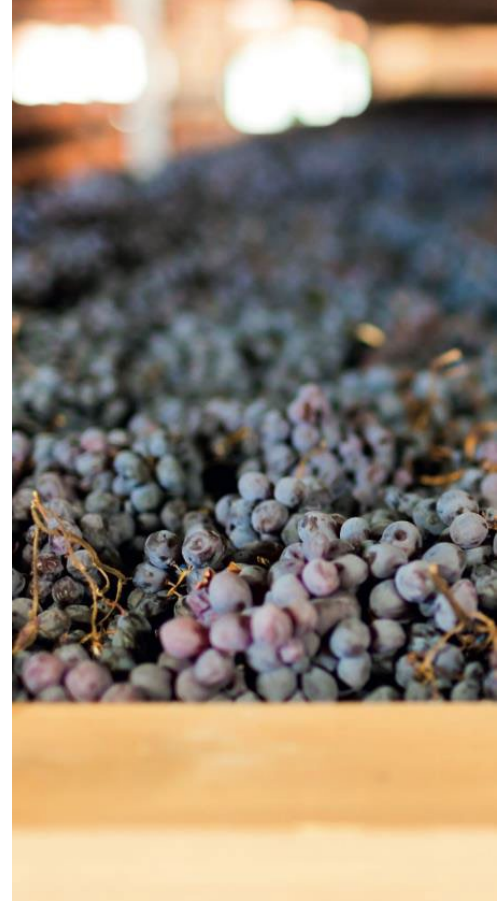


WINEMAKER CRISTIAN RIDOLFI

Cristian Ridolfi, born in Verona in 1971, an expert winemaker with extensive experience acquired through many years of wholehearted work in some of the most prestigious wineries in Valpolicella, is at the helm of the historic Santi di Illasi winery. After graduating from the Istituto Agrario di Conegliano, at the beginning of his career, he worked for two years at the Santi winery before moving on to other wineries in the Verona area.

Over the years, he has taken an in-depth look at the distinctive features of the wine areas around Verona, the origins of appellations and history of terroirs to enable him to interpret the potential of each valley and its slopes through the grape varieties cultivated on them.

«Our mission is to make contemporary, long-lived, intense and aromatic wines following the fundamental principles of the Valpolicella tradition»



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TRADITION IN VALPOLICELLA

The deep knowledge of the local winemaking tradition and of the terroir where he works, has enabled Ridolfi to identify a clear winemaking philosophy that has become a cultural identity.

1. **Corvina:** the main varietal of the terroir, whose presence is fundamental to giving wines their elegant fruity style.
2. **Large barrels:** typical of the ancient Italian tradition, allowing greater oxygenation during the long periods of aging required for long-lived wines.
3. **Local wood:** the barrels used in the Santi wine cellar are not only made of oak but also of typical local wood, such as cherry wood, chestnut and a small quantity of acacia wood.”



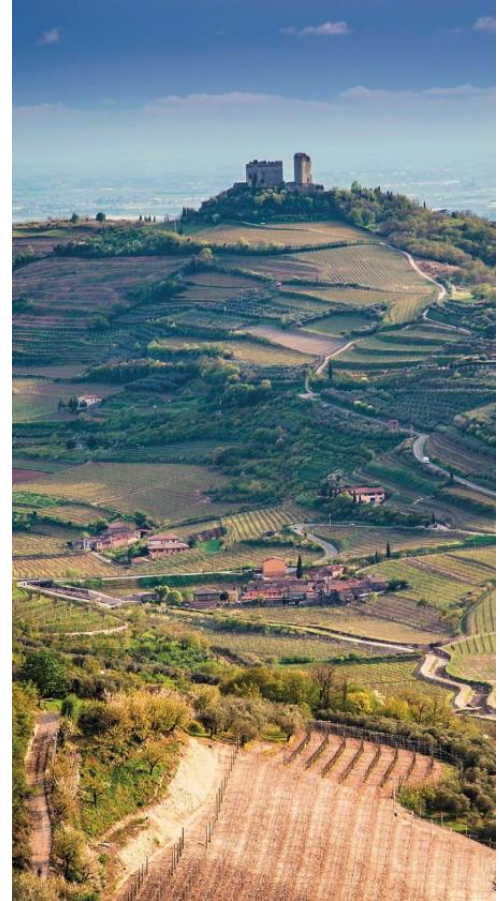
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BACK TO THE ORIGINS

Sourcing of grapes from new vineyards located mainly in Val d'Illasi and in the surrounding area (Valpolicella wines) for two reasons:

- 1. Soil:** Our winemaker works with a team of agronomists to select the best rows in each valley of the Valpolicella area, considering the following features: soil, altitude, exposure and plant training system. This allows the winery to create wines with a unique style that express the richness of the territory in its various valleys.
- 2. Style:** the new vineyards have a higher elevation and are surrounded by higher mountains, which create more intense ventilation; this aspect increases the aromatic intensity, preserving greater acidity and aroma, and gives it greater longevity.



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TRADITIONAL VINIFICATION

Vinification process with **whole bunch** for both red and white wines:

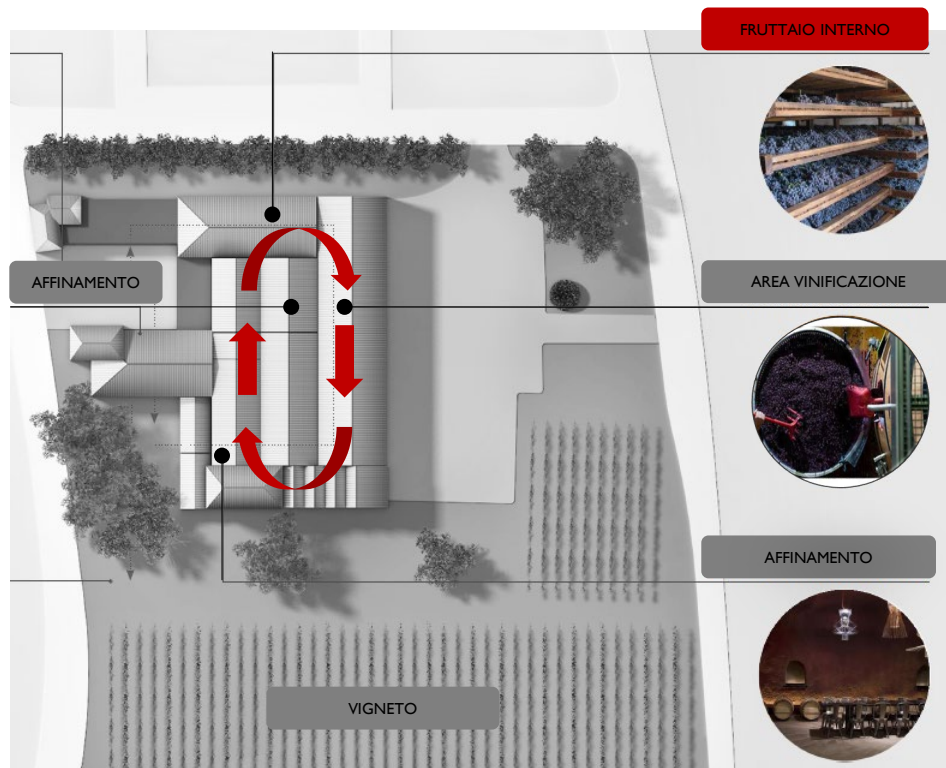
- Maceration lasts about 15 days with temperature management and diversified pumping over according to the various structural and aromatic components.
- Fermentation takes place at a controlled temperature (20-24 ° C), to enhance the peculiarities of the grapes and vineyards of origin.

Being our autochthon grapes not very rich in tannin, this process helps to enhance it and create **more body and aromatic profile**.



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APPASSIMENTO-DRYING PROCESS



Among the very few cases in Valpolicella of fruit storage **located inside the cellar.**

This allows:

Direct control of the drying phase and 100% coverage of the brand's drying production.

Internal circulation of indigenous yeasts that creates a virtual contamination from drying to vinification, fermentation and up to refinement.



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APPASSIMENTO-DRYING PROCESS



BEGINNING



45 DAYS



90 DAYS



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1843 CARLO SANTI

AMARONE DELLA VALPOLICELLA D.O.C.G.

SELECTED VINEYARDS

Carlo Santi comes from selected vineyards located on high colluvial soil in the Illasi and Valpantena valleys; altitude and clayey soil give the wine freshness and elegance.

RIGOROUS SELECTION OF GRAPE CLUSTERS

Only the most loosely clustered, ripest, healthiest grape bunches with the best exposure to the sun are harvested, collected in 5 kg crates, and then stored in the cellars of the winery at Illasi.

NATURAL DRYING OF THE GRAPES

This process, which enhances the grapes' sugar concentration, polyphenolic and aromatic compounds, takes place inside the drying loft of the winery at Illasi.

A LONG AND SLOW FERMENTATION PROCESS

Fermentation longer than 50 days, at a maximum temperature of 20°C, with only indigenous yeasts, in wooden vats.

AGEING

The wine ages in tonneaux for the first 12 months and then in large barrels, both made of French oak, for a total of 4 years. Before being sold, the wine rests in bottle for more than a year for further important ageing.

PERFECT BALANCE OF POWER AND FINESSE

Dark red colour, ruby red reflections. The bouquet is very enveloping in complexity, smoothness, and intensity. A texture given by the hints of ripe plum, blackcurrant jam and blueberry. Followed by notes reminiscent of orange peel, tea leaf, and dry pastry.



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OUR VALPOLICELLA WINES

VALPOLICELLA SUPERIORE DOC “VENTALE”



- **VINIFICATION:** Fermentation takes place in truncated cone-shaped oak barrels at a temperature of 22-24°C, for about three weeks. Aging takes place in 500-litre casks as follows: 70% oak, 20% chestnut and 10% cherry wood, for a period of 18 months.
- **PROFILE:** Fragrant and intense aroma with hints of ripe cherry, blackcurrant, blackberry and green pepper, followed by hints of cocoa and dried fruit. On the palate, its vibrant juiciness is accompanied by velvety tannins

RIPASSO VALPOLICELLA SUPERIORE DOC “SOLANE”



- **VINIFICATION:** When primary fermentation is complete in early winter, grapes, skins and pomace from Santi's Amarone are added to the vats. The additional sugars from the Amarone trigger a second fermentation which adds additional layers of complexity, rich fruit and structure.
- **PROFILE:** Intense hints of fresh red fruit and maraschino jam, wrapped in hints of vanilla. The taste is warm and frank, balanced, with an elegant spicy and toasted bottom. It has a strong personality

AMARONE DELLA VALPOLICELLA DOCG “SANTICO”



- **VINIFICATION:** Only the best grape clusters are harvested when full ripeness is achieved. Immediately following harvest the clusters are dried under shelter in flat wood crates until late January of the following year, greatly increasing natural sugar content and concentration.
- **PROFILE:** Fragrant nose with top notes of cherry jam and cranberries, followed by hints of plum, dried fruit and cocoa. On the palate it is full, round, with velvety tannins, pleasantly tangy with a long finish



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LE SELEZIONI



PINOT GRIGIO VALDADIGE DOC “SORTESELE”

- **VINIFICATION:** Following the harvest grapes are sorted and vinified entirely in temperature controlled stainless steel vats. The young wine remains in stainless steel for the short aging process and sees a light filtering prior to bottling.
- **PROFILE:** Straw yellow hue, accompanied by a close-focused nose of pear, apricot and white flowers. The fruity palate, with top notes of stone fruit, shows ripeness and roundness well supported by an elegant acidity and savoriness, ensuring a long, lingering finish.



BARDOLINO CHIARETTO DOC ROSE' “INFINITO”

- **VINIFICATION:** Short contact between the skins and the must, to achieve the desired rose' color; A small part of the wine undergoes a malolactic fermentation. The new wine develops in steel to preserve all its freshness.
- **PROFILE:** Pale pink in color with vivid red tints. Intense, elegant, fragrant bouquet of ripe grapes with delicate aromatic notes of ripe strawberries, wild cherries and blackcurrants. Balanced, very savory, fresh and fruity,



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Via Ungheria 33 - 37031 Illasi (VR)



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Via Ungheria 33 - 37031 Illasi (VR)
gruppoitalianovini.it

GRUPPO ITALIANO VINI