



A passion for Valpolicella since 1843

Beyond tradition: relaunch guidelines.

1.0 The value of tradition

The winery's history

The Santi winery has been a leading producer in the Valpolicella area **since 1843**, the year it was established in Illasi, in the hills of the valley once called **Longazeria**.

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.

2.0 The land at the origins of our culture

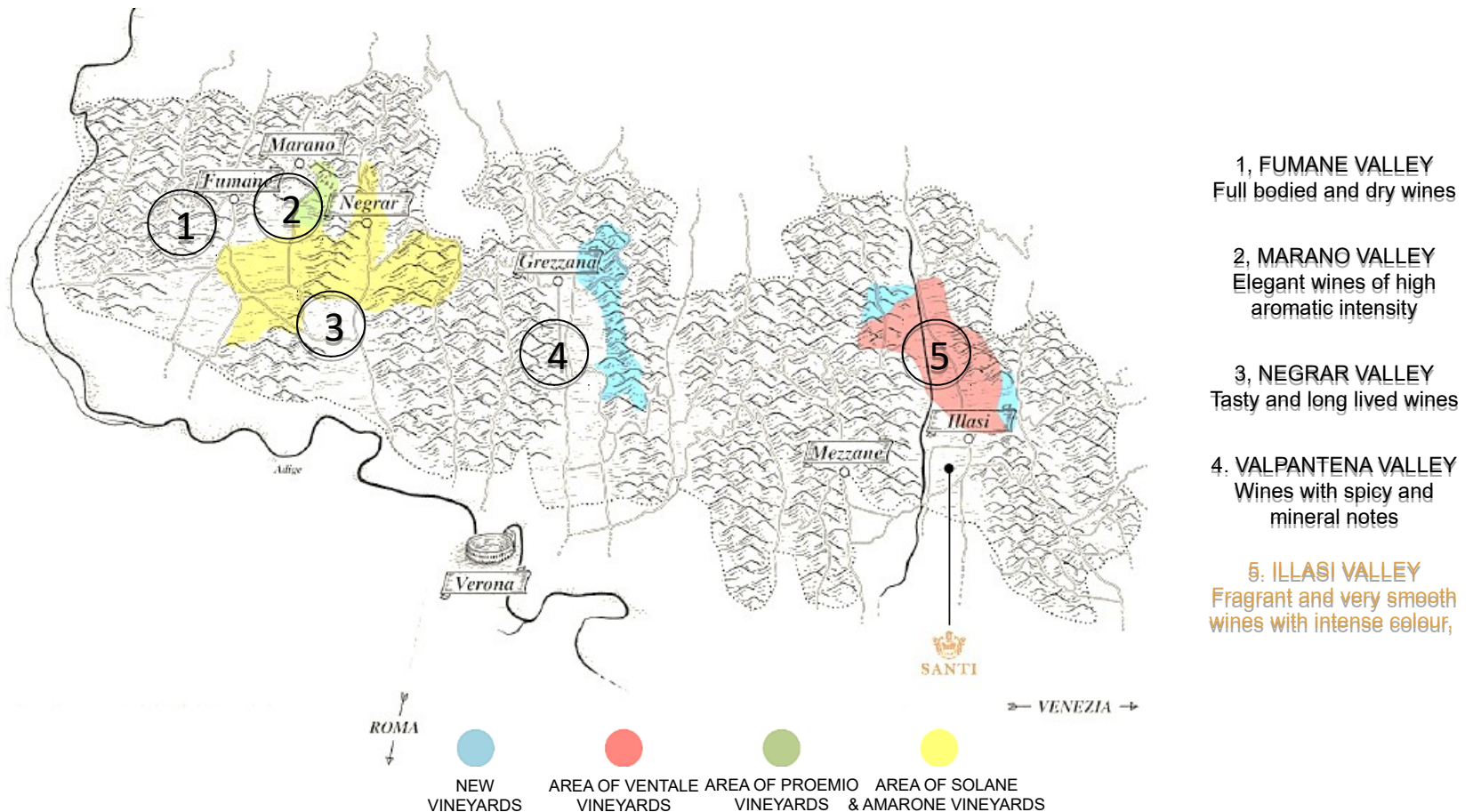
A knowledge of the terroir

Santi's wine maker constantly co-operate with the agronomic team to **select the best rows** in each valley of the **Valpolicella** area, considering the following features: **soil, altitude, exposure and plant training system.**

This agronomic model allows Santi to create wines with a unique style, expression of the terroir variety among the several valleys that composes it.

2.0 The land at the origins of our culture

Santi's selections in Valpolicella



3.1 A passion for the Valpolicella area

The face and “heart” of the new Santi

Born in the Verona area, **Cristian Ridolfi** represents the third generation of a family of winemakers, who have explored and studied all the special features of the Valpolicella area.

After his initial job at Cantina Santi, Ridolfi gained important expertise in making premium Amarone at Casa Vinicola Bertani for about 15 years.

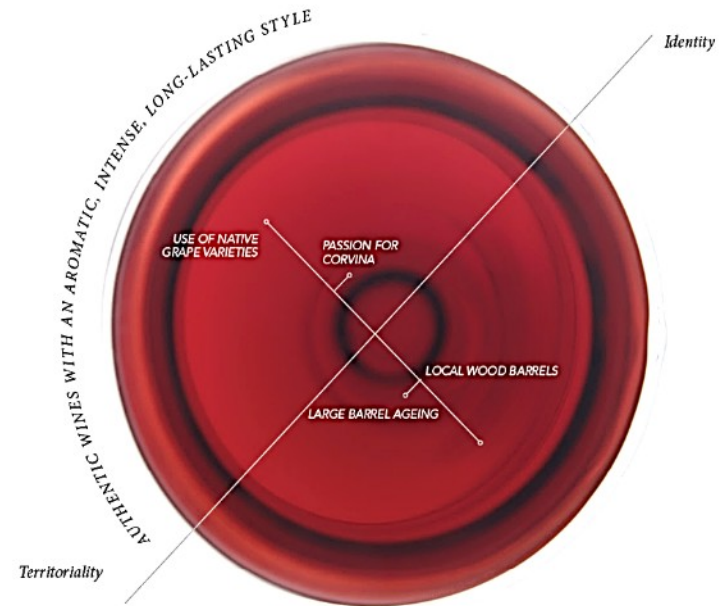


3.2 Santi's style and its roots

Long-lived, intense and aromatic wines

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:

“To make contemporary wines, following the fundamental principles of the Valpolicella tradition.”



3.2 Santi's style and its roots

The key principles of the philosophy

The key features of Santi's style are:

- **Corvina:** the main varietal of the terroir, whose presence is fundamental to giving wines their elegant fruity style.
- **Large barrels:** typical of the ancient Italian tradition, allowing greater oxygenation during the long periods of aging required for long-lived wines.
- **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.

4.0 The wine cellar in Illasi

A path of self-contamination

To apply **the new winemaking philosophy**, the wine cellar in Illasi has been **entirely renovated** to accommodate the production process:

- A **vineyard** with Corvina grapes adjacent to the wine cellar;
- A large **drying** area in the production complex – about 2,500 quintals grapes/year;
- **Vinification** in different types of container (steel, cement and wood).
- Various **aging areas**:
 - Cantina Proemio: 30 barrels, capacity: 25 and 40 hl;
 - Bottaiia Solane: 80 casks, capacity: 5 hl, in different wood (chestnut, cherry wood and oak);
 - Bottaiia Cavaliere: 28 barrels, capacity: 50 and 80 hl, and 96 casks, capacity: 5 hl, in different wood (chestnut, cherry wood and oak).

5.0 The evolution of Santi's wines

The range

The assortment available at the Santi winery focuses on the **excellent wines of the Valpolicella area**, the protagonists of a high-end range represented by the *“La Cantina del Cavaliere”* line, as a tribute to Attilio Gino Santi, heir to the founder, and awarded the title of Knight (Cavaliere) of the Italian Republic.

The range is made complete with other DOC wines of the Verona area, as well as several excellent wines of the Triveneto area, including Pinot Grigio and a line of Prosecco Millesimato DOCG.

La Cantina del Cavaliere



I Tenimenti





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