



BENEDETTI

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17

% alcohol

Amarone della Valpolicella Classico “Croce del Gal” BLACK LABEL

Wine made from dried grapes of Corvina Veronese, Corvinone, Rondinella and Croatina selected in our best vineyards, more than 50 years old. The grapes are harvested only by hand in early October, then left to rest in boxes until February, where they continue their slow natural aging, with a weight loss of 40-50%. In this way the concentration of sugars, colors and perfumes increases significantly. This wine is produced in limited quantities.

Colour intense ruby red with garnet reflections.

Fragrance intense, ethereal, of great finesse and complexity, very engaging. Strong hints of cherry in alcohol, dried grapes with hints of tobacco, vanilla, chocolate and spices. It reminds of blackberries, wild berries.

Taste intense, involving, very exciting. Very full-bodied and wide, but at the same time elegant, softly warm and enveloping, velvety, with silky tannins that leave a definite aftertaste of juicy cherry and dried fruit.

Vinification the grapes are pressed from February to March. Fermentation lasts about 90 days.

Refining at least 48 months in French oak barrels of various capacities.

Advice excellent table and meditation wine; should be served at a temperature of 18 °C in large glasses. It should be uncorked one hour before serving.

Geographical area Sant’Ambrogio di Valpolicella (Verona) in the Gargagnago area, also known as “Borgo dell’Amarone”, that is one of the five historical communities of the Valpolicella Classica area.

Grape varieties



Corvina



Corvinone



Rondinella



Croatina

Gastronomical advice



Tasty pasta dishes



Red meat



Roasts, wild game



Seasoned cheese



Dark chocolate

