



BENEDETTI

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Amarone della Valpolicella Classico "Croce del Gal" GOLD LABEL

Wine obtained from a rigorous selection of grapes; varieties are 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, continuing their slow natural aging, with a weight loss of 40-50%. In this way the concentration of sugars, colours and perfume increases significantly. The very best grapes, selected during the pressing, give life to the special selection gold label.

Colour intense ruby red with garnet reflections.

Fragrance wonderfully complex, fine and elegant, with strong hints of dried grapes, cherry in alcohol, roasted coffee, tobacco and chocolate.

Taste exuberant, extremely exciting. Very full-bodied and wide, with a soft warmth, velvety with silky tannins. It leaves a persistent after-taste of mature 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 at least 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.

17

% alcohol

Grape varieties



Corvina



Corvinone



Rondinella



Croatina

Gastronomical advice



Tasty pasta dishes



Red meat



Roasts, wild game



Seasoned cheese



Dark chocolate