



BENEDETTI

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12,5

% alcohol

Recioto della Valpolicella Classico "Croce del Gal"

Wine made from aged Corvina Veronese, Corvinone, Rondinella and Croatina grapes, from our best vineyards, more than 50 years old. They are harvested by hand in early October, then put to rest in boxes until March, where they continue their slow and natural aging, with a weight loss that leads to a natural concentration of the components present in the grapes, giving the wine its exclusive tasting intensity. Recioto "Croce del Gal" is a unique wine, produced in limited quantities.

- Colour** intense red.
- Fragrance** very intense and elegant, with a definite bouquet of jam and fruit in alcohol, cherry, black cherry, plum, berries, with a finish of balsamic herbs.
- Taste** juicy, highly concentrated, with intense flavor of cherry, plum and berries with intense jam aftertaste.
- Vinification** the grapes are pressed around March. Fermentation takes place according to a slow extraction of components, aimed to enhance the olfactory notes and enhance the taste.
- Refining** in steel, of which 30% with a mild pass in wood, followed by the right amount of rest in glass.
- Advice** good meditation wine. Excellent as a support or replacement for dessert. Serve at a temperature of 16 °C in large glasses.
- 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.

Grapes varieties



Corvina



Corvinone



Rondinella



Croatina

Gastronomical advice



Dry pastry



Chocolate



Refined cheeses

