



BENEDETTI

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Recioto della Valpolicella Classico

Sweet wine made from aged grapes of Corvina Veronese, Corvinone, Rondinella that, hand-picked in early October, are put to rest in boxes until March. Here they continue their slow natural aging, with a significant weight loss and a natural concentration of the components present in the grapes, which give the wine its unique intensity.

Colour intense ruby red.

Fragrance intense and elegant, with a definite bouquet that enhances the notes of dried fruit, like cherry and black cherry. Hints of marmalade, red fruits and violets.

Taste Recioto is a sweet wine, which leaves a round taste of cherries and red fruits.

Vinification the grapes are pressed in March. Fermentation takes place according to a slow extraction of components, aimed to enhance the ol-factory notes and enhance the appearance and taste.

Refining in steel, followed by the right rest in glass.

Advice mediation or dessert wine; should be served 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.

12,5

13

% alcohol

Grapes varieties



Corvina



Corvinone



Rondinella

Gastronomical advice



Dry pastry, cakes



Chocolate



Exotic fruit



Seasoned cheese

