



BENEDETTI

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Valpolicella Superiore Ripasso 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 November, when they are vinified and subsequently subjected to the ancient technique of “Ripasso”. It consists in the refermentation of Valpolicella Superiore vintage on the skins of Amarone “Croce del Gal”, getting an enhancement in colour, intensity of fragrance and an increase in alcohol content. This wine is produced in limited quantities.

Colour ruby red, with garnet reflections.

Fragrance full and complex, with aromas of ripe cherry and spice, with hints of tobacco, vanilla, chocolate and berries.

Taste persistent, full-bodied and round, with a great aromatic complexity. Aftertaste of cherry and soft tannins.

Vinification Valpolicella Superiore vintage is fermented on the skins intact Amaroni Cross Gal.

Refining approximately 24-30 months in French oak barrels of various capacities.

Advice an 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.

15

% alcohol

Grape varieties



Corvina



Corvinone



Rondinella



Croatina

Gastronomical advice



Pasta dishes



Red meat



Roasts,
wild game



Seasoned
cheese

