



BENEDETTI

Benedetti Soc. Agr. Corte Antica - Via Case Sparse Prunea di Sotto, 5
37015 Gargagnago di S. Ambrogio - Valpolicella (Verona) Italia
Tel. (+39) 045 6801736 - Fax (+39) 045 6831512
www.cantine-benedetti.com - info@cantine-benedetti.com



15

% alcohol

Valpolicella Superiore Ripasso Classico “Croce del Gal” BLUE LABEL

Wine made from dried grapes of Corvina Veronese, Corvinone, Rondinella and Croatina, hand picked and selected in our best vineyards, more than 50 years old. The grapes are harvested in early October, then left to rest in boxes until November, when they are vinified and subsequently subjected to the ancient technique of “Ripasso”. For this unique wine, the refermentation of Valpolicella Superiore is made on the skins of Recioto “Croce del Gal”, achieving a greater aromatic complexity and softness, with an improvement of texture, color and an increase in alcohol content. This wine is produced in limited quantities.

- Colour** full ruby red, with garnet reflections.
- Fragrance** round and complex, with aromas of very ripe cherry, jam berries and hints of spice.
- Taste** persistent, very soft and enveloping, with great aromatic complexity. Aftertaste of red fruit and soft tannins.
- Vinification** the Valpolicella Superiore vintage is fermented (at low temperature) on the intact skins of Recioto “Croce del Gal” for 15 days.
- Refining** approximately 24-30 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



Pasta dishes



Red meat



Roasts,
wild game



Seasoned
cheese

