



17

% alcohol

Amarone della Valpolicella Classico “Croce del Gal” RISERVA 2004

*Our Riserva is distinguished by its strong character, acquired with the slow passing of seasons. Just a few words to describe the Riserva Benedetti Croce del Gal: it is a wine that defies time, available only after a **minimum of 10 years**, thanks to its great longevity and complexity, as it is the **highest expression of quality** of our Company, and the result of the selection of the best Corvina, Corvinone, Rondinella and Croatina grapes, harvested in our best vineyards, more than 50 years old.*

- Colour** intense ruby red with garnet reflections.
- Fragrance** ethereal, of great complexity and elegance, in which scents of withering, mountain herbs, cherry in alcohol, woody spices, dried plum, tobacco, coffee, nuts and pepper emerge.
- Taste** wide, majestic and impressive with a silky tannin structure. We find an aftertaste of dried grapes, cherry and black cherry followed by a sweetly alcoholic returning note. A long and complex taste that continues to excite.
- Vinification** the grapes, pressed in February, are left to ferment in barriques for at least 90 days, with 2-3 follatura (punch downs) every day.
- Refining** at least 60 months in french oak barriques.
- Advice** superlative wine that expresses the excellence of its quality especially in the proverbial “meditation” consumption. It 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.

Grape varieties



Corvina



Corvinone



Rondinella



Croatina

Gastronomical advice



Red meat



Roasts,
wild game



Seasoned
cheese



Dark
chocolate