



## Amarone della Valpolicella Casa Vinicola Bennati

## Sorraighe



**Typology:** DOCG

**Wine:** Red Wine

**Grapes:** Amarone

**Alcoholic Strength:** 13.5%

**Color:** Deep ruby red with hues of brown

**Perfume:** Toffee, leather notes of sweetness

**Flavor:** Big flavor, smooth with a lingering sweet like finish

**Serving Temperature:** 55'

**Accompanies:** Roasted meats, truffles, and sharp cheeses

The fullness and the vehemence of this red wine is a pleasure par excellence. For Amarone the grapes are being dried three to four months. Thereby the Amarone gains its remarkable warm bouquet reminding of dried fruits and spices rounded off with a light touch of bitter almond. The palatine is entirely captured with a velvety, complex and elegant taste. This intense ruby red wine opens its great heart best with venison, sweet-sour Asian cuisine, tasty cheese like Parmesan, fresh figs and dark chocolate. Also recommended: get to know the true promise of Amarone in a cosy night by the fireplace. Should breath one hour and be served at 18°C.



## CASA VINICOLA BENNATI

### Valpolicella Superiore Ripasso DOC SORAIGHE



When they think about Soraighe, our customers usually have our Ripasso della Valpolicella in mind: warm, strong, complete... typical, but also daring. It simply catches you." Bennati family

**Geographical region:** Cazzano di Tramigna, in the province of Verona - Veneto – Italy

**Grape varietal:** Blend of Corvina, Rondinella, and Molinara grapes.

**Fermentation:** the wine undergoes malolactic fermentation

**Vinification** in two steps: a) Vinification of fresh grapes for the production of Valpolicella Classico Superiore: hand harvested, the grapes are destemmed and pressed. Then, berries and must are put into special wine tanks, where selected yeasts are inoculated to start and carry out the alcoholic fermentation. This strictly takes place at controlled temperature (24-25°C) to extract only the best parts of the berries, namely the fruitier components of the skins and only the delicate ones of the seeds. b) Ripasso technique: this new Valpolicella Superiore then macerates with fermented vinasse of withered grapes that was previously used to make Recioto or Amarone. This way, the wine becomes much richer in scents and aromas so it cannot be called only "Valpolicella Superiore" anymore, but the "Ripasso" mention must be added. **Refinement:** 12 months, part in barriques and part in wooden casks.

**Wine Description:** deep red colour; elegant notes of ripened red fruit (especially cherries) on an undertone of vanilla, tobacco and cacao. On the palate it is very supple and long-lasting.

**Food recommendations:** excellent with red meat and game, as well as with seasoned cheese.



## Gadum Sorraighe Casa Vinicola Bennati



**Wine:** Cabernet Sauvignon “Gadum”- Veneto IGT

**Wine Type:** Red wine

**Geographical region:** Veneto - Italy

**Grape varietal:** Cabernet Sauvignon 100 %

**Wine Description:** : deep red wine; clear smell of small wild berries, followed by notes of liquorice and green pepper. Soft and velvety on the palate, with a long and interesting persistence.

**Food recommendations:** roast veal and lamb dishes, cold cuts.

Service temperature: 16-18°C

Alcohol content: 13.50 % vol.

**Vinification:** Hand harvested, the grapes are de-stemmed and pressed. Then, berries and must are put into special wine tanks, where selected yeasts are inoculated to start and carry out the alcoholic fermentation. This strictly takes place at controlled temperature (24-25°C) to extract the fruitier components of the berry skins and the great variety of interesting components that give great complexity to the wines.

Gadum or Cazzano is the birthplace of Sorraighe wines in the middle of the enchanting Verona hills and derives from Latin with a meaning of “hunting place”. It is a deep ruby-red wine with intense notes of small berries soft fruits leading to hints of liquorice and green pepper. The soft refining in wood and the good ripening of the grapes make it supple and velvety on the palate. The persistence in the mouth is long and lingering. Serving suggestions: with veal roasts, lamb dishes and salami. To be served at a temperature of 16-18°C.



## Rosso Veronese Ireo Sorraighe Casa Vinicola Bennati



“Ireos” (usually called “Iris”) is a wild flower that has always grown on the steepest sides of the terraced vineyards of our “Rosso Veronese”, and its long roots help sustain the ground. Ireos is a complex and elegant wine, round and supple, shining in the glass with the wonderful violet shades of the Iris flower”. Bennati family

**Wine:** “Ireos” – Rosso Veronese IGT

**Geographical region:** Cazzano di Tramigna, in the province of Verona - Veneto – Italy

**Grape varietal:** Blend of Corvina, Rondinella, Molinara and Cabernet Sauvignon grapes.

**Fermentation:** the wine undergoes malolactic fermentation

**Vinification:** hand harvested, the grapes are de-stemmed and pressed. Then, berries and must are put into special wine tanks, where selected yeasts are inoculated to start and carry out the alcoholic fermentation. This strictly takes place at controlled temperature (24-25°C) to extract the fruitier components of the berry skins and the great variety of interesting components that give great complexity to the wines.

**Refinement:** 12 months in barrique and big barrel

**Wine Description:** deep red wine with clear notes of ripe wild berries and lighter notes of tobacco, coffee and juniper. On the palate it is velvety, complex and elegant thanks to its soft tannins.

**Food recommendations:** perfect with roast veal and lamb dishes, as well as mushrooms and seasoned cheese. The wine should be let breathe by opening the bottle at least one hour before service, 16-18°C.