



BENNATI
Vini di Verona dal 1920

I[®] GADI



Bianco

Gadi IGP

Grape varieties: Cortese

Production region: Moraine hills surrounding the Garda lake, in the province of Verona

Alcohol: 12,00 % vol.

Sugar: g/l 6

Total acidity: g/l 5.5

IN THE VINEYARD

Soil type: Moraine hills

Vine density: 4000 vines/hectare

Yield per hectare: On average 130 quintals/hectare

Vine training system: Mainly Guyot

IN THE CELLAR

Vinification: Traditional white vinification characterised by the use of selected yeasts and by the careful monitoring of fermentation temperatures.

AT THE TABLE

Tasting notes: **Colour:** bright straw yellow **Aromas:** fruity (green apple, citrus fruit) and floral (hawthorn, broom) **Taste:** fresh and sapid

Food pairings: Delicate appetizers, lake fish, first courses with shellfish



SERVICE TEMPERATURE: 4-6°C



BOTTLE RECOMMENDED
WIDE GLASS