



**BENNATI**  
Vini di Verona dal 1920

**I<sup>®</sup> GADI**



# Cabernet Franc

## Veneto IGT

**Grape varieties:** 100% Cabernet Franc

**Production region:** Veneto

**Alcohol:** 12,00 % vol.

**Sugar:** g/l 4.5

**Total acidity:** g/l 5.4

### IN THE VINEYARD

**Soil type:** Alluvial plains characterised by layers of permeable clay and gravel

**Vine density:** 4000 vines/hectare

**Yield per hectare:** On average 140 quintals/hectare

**Vine training system:** Mainly Guyot

### IN THE CELLAR

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

### AT THE TABLE

**Tasting notes:** **Colour:** deep ruby red **Aromas:** herbaceous (hay and green bell pepper) with spicy notes of vanilla and green pepper **Taste:** supple on the palate thanks to sweet tannins and low acidity

**Food pairings:** Grilled red meat and quiches, but is generally suitable for the whole meal



**SERVICE TEMPERATURE: 18-20°C**



**BOTTLE RECOMMENDED  
WIDE GLASS**