



**BENNATI**  
Vini di Verona dal 1920

**I<sup>®</sup> GADI**



# Valpolicella Superiore DOC

**Grape varieties:** Corvina, Rondinella, Molinara

**Production region:** Valpolicella

**Alcohol:** 13,00 % vol.

**Sugar:** g/l 4.5

**Total acidity:** g/l 5.3

## IN THE VINEYARD

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

**Vine density:** 4000 vines/hectare

**Yield per hectare:** Mainly Veronese pergola and guyot

**Vine training system:** Mainly Veronese pergola and 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 red with garnet nuances **Aromas:** ripe cherry, plum  
structured wine with supple tannins and appropriate acidity

**Food pairings:** Game and red meat

**Taste:**



**SERVICE TEMPERATURE: 16-18°C**



**BOTTLE RECOMMENDED  
WIDE GLASS**