



**BENNATI**  
Vini di Verona dal 1920

Soraighe

## Gardetta

*Appassimento Veneto I.G.T.*

*"Gardetta" is a small, ancient building still belonging to our family that is very dear to me for all the memories it calls back to my mind.*

*We've always named it after its first owners, the Gardetta lords, who later donated it to the Franciscan friars. During the last century, my grandparents used its rooms to wilt the grapes in special crates.*

*This name has always been connected to our history... now it identifies one of our most successful wines".*  
Giorgio Bennati



**Typology:** Red wine

**Grape varieties:** Corvina, Merlot- Partially dried with the Appassimento technique

**Production region:** Cazzano di Tramigna in the province of Verona

**Alcohol:** 13.50 % vol.

**Sugar:** g/l 6

**Total acidity:** g/l 5.5

### IN THE VINEYARD

**Soil type:** Mixed ground, sandy clay loam

**Vine density:** On average 4000 vines/hectare

**Yield per hectare:** On average 100 quintals/hectare

**Vineyards position and sun exposure:** Various in the provinces of Verona

**Vine training system:** Guyot

### IN THE CELLAR

**Vinification:** After the manual harvest, most of the grapes are destemmed and pressed.

The use of the pumping-over technique during the winemaking ensures the extraction of the aromatic components contained in the grape skin; this gives the wine neat flavours of red fruit.

Meanwhile, a small part of the grapes is left to dry in small crates until January (this is the famous "appassimento" technique); then, the winemaking takes place.

At this stage, just before maturation in wooden casks, that the two basis wines are mixed.

### AT THE TABLE

**Tasting notes:** Il vino viene solo parzialmente filtrato per permettere una più completa espressione delle caratteristiche organolettiche varietali. Eventuali leggeri sedimenti sono indice della naturalità del prodotto

**Food pairings:** Perfect with roast veal and lamb dishes, as well as seasoned cheese.

The organoleptic features of Gardetta's grapes and their wise refinement make this wine perfect also for structured and spicy courses, like many traditional dishes of the international cuisine



**THE WINE SHOULD BE LET BREATH  
BY OPENING THE BOTTLE AT LEAST  
ONE HOUR BEFORE SERVICE  
SERVICE TEMPERATURE: 16-18°C**



**BOTTLE RECOMMENDED  
WIDE GLASS**