BENNATI
*Vini di Verona dal 1920*

Soraighe

# Gardetta

## Rosso del Veneto I.G.T.

**Typology:** Red wine
**Grape varieties:** Corvina, Merlot
**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 traditionaldishes 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**