



**BENNATI**  
Vini di Verona dal 1920

**I<sup>®</sup> GADI**



## Pinot Grigio DELLE VENEZIE DOC

**Grape varieties:** 100% Pinot Grigio

**Production region:** Veneto

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

**Sugar:** g/l 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:** On average 130 quintals/hectare

**Vine training system:** 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:** straw yellow with greenish hints **Aromas:** fruity (apple and citrus fruit) with more delicate scents of apple and peach that combine very well with the honey finish **Taste:** typical, fresh, intense and long-lasting

**Food pairings:** Great aperitif wine, it is a good match in particular with fish, grilled vegetables, lobster with tasty sauces and sheep cheese



SERVICE TEMPERATURE: 4-6°C



BOTTLE RECOMMENDED  
WIDE GLASS