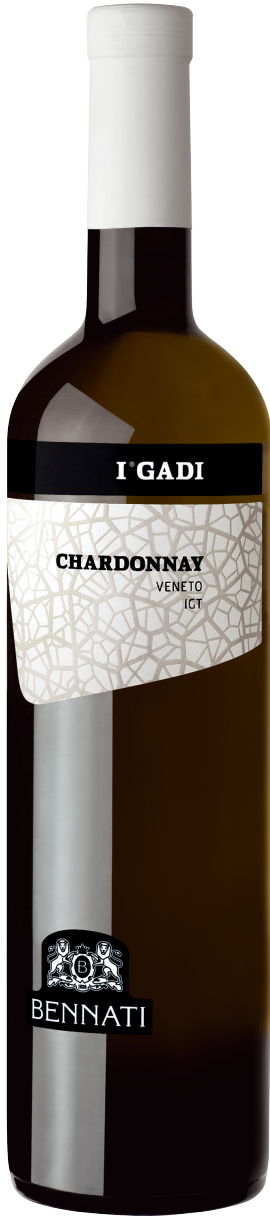




BENNATI
Vini di Verona dal 1920

I[®] GADI



Chardonnay

Veneto IGT

Grape varieties: 100% chardonnay

Production region: Veneto

Alcohol: 12,00 % vol.

Sugar: g/l 6

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 150 quintals/hectare

Vine training system: Mainly 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 golden hints **Aromas:** intense and complex with fruity notes reminiscent of apples -Golden type- and peaches that combine well with sweeter scents of tropical fruit, honey and vanilla **Taste:** fresh, with a long finish

Food pairings: Asparagus, fish, shellfish and the Asian cuisine



SERVICE TEMPERATURE: 4-6°C



**BOTTLE RECOMMENDED
WIDE GLASS**