BENNATI
Vini di Verona dal 1920

I°GADI

Bianco

Gadi IGP

Grape varieties: Cortese
Production region: Moraine hills surrounding the Garda lake, in the province of Verona
Alcohol: 12,00 % vol.
Sugar: g/l 6
Total acidity: g/l 5.5

IN THE VINEYARD

Soil type: Moraine hills
Vine density: 4000 vines/hectare
Yield per hectare: On average 130 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: bright straw yellow **Aromas:** fruity (green apple, citrus fruit) and floral (hawthorn, broom) **Taste:** fresh and sapid
Food pairings: Delicate appetizers, lake fish, first courses with shellfish

SERVICE TEMPERATURE: 4-6°C

BOTTLE RECOMMENDED
WIDE GLASS