



BENNATI – I GADI PINOT GRIGIO DOC DELLE VENEZIE 2018



GRAPES

Pinot grigio

GRAPES ORIGIN

Alluvial, characterized by the presence of permeable clays and gravelly layers

WINEMAKING and AGING

Traditional white vinification using selected yeasts and careful control of fermentation temperatures

WINE DESCRIPTION

Colour: straw yellow color

Bouquet: distinct floral and fruity notes reminding of delicate acacia flowers bouquet and hints of pear

Taste: fresh, intense, persistent and harmonious

FOOD AND WINE PAIRING

Excellent as an aperitif, it is a wine for the whole meal, particularly suited to accompany grilled fish and vegetables, lobster in tasty sauces and aged sheep's cheeses

SERVICE TEMPERATURE

6-8° C.

ANALYTIC DATA

Alcohol content: 12.00% vol.

Total acidity: 6,3 g/l

Residual sugar: 5,3 g/l

PRODUCER PROFILE

CASA VINICOLA BENNATI

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