



Provolo Gadoi Bianco

Veneto, Italy

The Provolo family has been producing wine since 1927. They are located in the heart of a hilly valley in Mezzane, a hilly town just a few miles east of Verona. For three generations the family has learned the delicate balance of the vine with the surrounding environment. They respect the pace of mother nature and have always worked the vineyards and cellar with care and attention. Drying of the grapes is a critical process that Provolo has mastered in the production of their wines. The cellar is underground where temperature and humidity are

regulated. They often use concrete tanks for part of the maturation process of their red wines.

Tasting Notes

This wine is a bright straw yellow with greenish reflections. Hints of peach and pineapple meet notes of citrus and elderflower. Velvety, elegant, harmonious acidity, delicate and with a refreshing finish.

Body



Aroma



Acidity



Sweetness



Food Pairing & Enjoyment

Pair with raw or cooked fish like sushi and shellfish. Also pairs well with grilled fish and carpaccio. Since this wine is free from sulphites, we recommend drinking straight after opening.

Technical Data

Production area:	Veneto, Italy
Vintage:	2021
Appellation:	DOC Valpolicella
Varietals:	95% Garganega, 5% Molinara
Vinification	Sulfite free and Organic
Alcohol:	12.5%