

**Appellation**

IGT

**Region**

Veneto

**Country**

Italy

**Wine type**

White

**Blend**

Garganega, Molinara

**Alcohol %**

12.5

**Bottle size (ml)**

750

## Provollo

# Gadoi Bianco

*Gadoi Soave by Provollo is a fresh and mineral-driven white wine, expressing the volcanic soils of the Soave area. It reveals notes of white flowers, citrus, and almond, with a subtle saline touch. On the palate, it is crisp and balanced, with vibrant acidity and a clean, elegant finish.*

**Blend %**

Garganega 95%, Molinara 5%

**Flavor profile**

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.

**Food pairing**

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.

**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.