

FATTORI

With vineyards in the family since the turn of the last century, Fattori has been in the hands of Antonio Fattori since 1970. Born in 1888, it was Antonio, his grandfather, who first planted vines and sold wines. After studying wine making, Antonio chose to modernize the family winery, to make wines with elegant aromas and body.



Located in Verona, at the foot of the Alpone Valley in the Soave region of northeast Italy, Fattori has 75 acres under vine. Here, you'll find their "white" vineyards on the basalt slopes of the valley, at an altitude of 150-450m, where they practice hillside farming, growing indigenous grapes such as Garganega, Durello and Trebbiano di Soave. In addition to this property, they also just recently purchased 12ha of red vineyards in an area called "Col de la Bastia", a Valpolicella denomination in the commune of Montecchia.

Practicing "environmental sustainability" Fattori does not use insecticides or fungicides. Instead, they aim to eliminate insects by "confusing" the sexual process and with the use of copper and essential oils of vegetable origin. They are currently in the process of replacing chemical fertilization with organic fertilizers to enrich and harmonize the soils.

T. EDWARD
NEW YORK

"RUNCARIS"

SOAVE



Varietal/Blend: 100% Garganega

Farming: Lute Raisonée

Soil: volcanic

Altitude / Exposure: 150-250m / SSE

Ave. Year Vines Planted: 1985

Vine Training: Veronese pergola

Harvest Technique: by hand in late September

Fermentation: immediately processed after harvesting / fermented in stainless steel vats

Aging: stabilized in steel

Alcohol: 12.5-13%

Yeast: selected natural

Fined: bentonite

Filtered: cross-flow filter

Production #s: 65,000 bottles

Country: Italy

Region: Veneto

Sub Region: Soave

Vineyard: Calvarina volcano, Ronca commune

Vineyard Size: 14ha. / 3,500 vines per ha. / 8,000 liters per ha.