

# 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.

# Runcaris



## Soave



**Varietal/Blend:** Garganega  
**Farming Practices:** sustainable  
**Elevation / Exposure:** 150–250m / SSE  
**Soil:** volcanic  
**Vine Training:** Veronese pergola  
**Harvest Technique:** by hand in late September  
**Year Vines Were Planted:** 1985  
**Yeast:** ambient  
**Fermentation:** whole cluster press upon arrival at the cellar / stainless-steel fermentation  
**Maturation:** stabilized in steel tank  
**Alcohol:** 13.5%  
**Fined:** bentonite  
**Filtered:** cross-flow filter  
**Country:** United States  
**Region:** Veneto  
**Subregion:** Soave  
**Vineyard:** Calvarina volcano, Ronca commune  
**Vineyard Size:** 14ha. / 3,500 vines per ha. / 8,000 liters per ha.

“At first glance: Straw yellow with greenish reflections.  
On the nose: Mineral, with slight sensations of yellow citrus and yellow pulp fruits. An interesting bouquet of fine herbs, fresh sage and nettle.  
On the palate: It's structured with an interesting freshness and a good flavor of citrus fruits with exotic hints. Delicately mineral with a good taste.  
Accompaniments: Perfect as an aperitif and with starters as well as shell and raw fish. Particularly interesting with white fish, sushi and sashimi.”