

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 winemaking, 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

VALPOLICELLA RIPASSO DOC

"COL DE BASTIA"



Varietal/Blend: 65% Corvina / 15% Corvinone / 10% Rondinella / 10% other varietals

Farming: Lutte Raisonnée

Soil: white and red shaley limestones and clay

Altitude / Exposure: 450m / SSE

Vine Training: Guyot

Ave. Year Vines Planted: 2009

Harvest Technique: by hand in late September

Fermentation: fermentation & maceration in small steel vats and wooden barrels / ripasso re-maceration

Malolactic: full MLF

Aging: aged in 500-1,000L oak barrels for 18 months

Alcohol: 14.5%

Yeast: ambient

Fined: bentonite

Filtered: yes

Production #s: 2,000 bottles

Country: Italy

Region: Veneto

Sub Region: Valpolicella

Vineyard: Calvarina volcano, Ronca commune

Vineyard Size: 12ha. / 5,200 vines per ha. / 60-70HL per ha.