



*Veneto region and its location in the Italy map*

**FATTORI** Antonio Fattori and his brother Giovanni took over the family business in the early '80s.

Prior to then, the estate prospered under the direction of their father and the cellars served as a resource for well made base wines which were sold to many of the neighboring properties to be used under varied labels.

Antonio took a decision in the early '90s to produce his own wine, his own label and with great success to begin to place the wines into the international market.

**Fattori** produced essentially Garganega, Pinot Grigio and Sauvignon Bianco. Main objective of the estate is to produce high quality wines that are fresh and fruity with a balanced acidity and a good body.



**OWNER:** Fattori family

**WINEMAKER:** Antonio Fattori

**VARIETALS PLANTED:** Garganega, Pinot Grigio, Sauvignon Bianco

**TOTAL ACRES:** 30 hectares.

**TOTAL PRODUCTION:** 300000 Bottles

**VINEYARDS:** The vineyards have an average age of about 15 years and are all in "Guyot" and "Cordone Speronato". They are south-east facing on the foothills of the Alps

### **Soc. Agr. Fattori Giovanni Srl**

Terrossa di Roncà  
Verona - Italy

Tel. +39 045 7460041  
Fax +39 045 6549140

e-mail: [info@fattorigiovanni.it](mailto:info@fattorigiovanni.it)  
[www.fattorigiovanni.it](http://www.fattorigiovanni.it)

## Soave Classico DOC

FATTORI



SOAVE

Denominazione di Origine Controllata

CLASSICO

**Grapes:** Garganega 100%**Soil:** Hills of volcanic origin at a height of about 200 metres**Growing system :** Guyot**Yield:** 60-70 HI/Ha**Winemaking:** The grapes are destemmed and macerated for about 36 hours then gently pressed with pneumatic presses.

The must obtained is left for about 48 hours and after static decantation and the addition of selected yeasts it is fermented in temperature controlled stainless steel vats at 12°C.

The wine is bottled the following spring.

Production: 15.000 bottles

Soave Classico DOC  
"Danieli"

FATTORI



- Danieli -

SOAVE

Denominazione di Origine Controllata

CLASSICO

**Grapes:** Garganega 100%**Soil:** Hills of volcanic origin at a height of about 200 metres**Growing system :** Guyot**Yield:** 60-70 HI/Ha**Winemaking:** The grapes are destemmed and macerated for about 36 hours then gently pressed with pneumatic presses.

The must obtained is left for about 48 hours and after static decantation and the addition of selected yeasts it is fermented in temperature controlled stainless steel vats at 12°C.

The wine is bottled the following spring.

Production: 100.000 bottles

Sauvignon IGT Delle Venezia  
"Vecchie Scuole"

FATTORI



- Vecchie Scuole -

SAUVIGNON

Indicazione Geografica Specifica

DELLE VENEZIE

**Grapes:** Sauvignon 100%**Soil:** Hills of volcanic origin at a height of about 500 metres**Growing system :**

Cordone Speronato

**Yield:** 60-70 HI/Ha**Winemaking:** The technique we use for the production of Sauvignon Bianco is of total reduction. From the harvest (end August) we protect the grapes from contact with oxygen by placing dry ice in the base of the trailer that at normal temperatures converts to Anidride Carbonica. All of the other fazes (destalking, pressing, decantation and reracking) are always completed in areas saturated with carbon dioxide (CO<sub>2</sub>).

Production: 15.000 bottles

Soave DOC  
"Motto Piane"

FATTORI



- Motto Piane -

SOAVE

Denominazione di Origine Controllata

**Grapes:** Garganega 100%**Soil:** Hills of volcanic origin**Growing system :**

Cordone Speronato

**Yield:** 60-70 HI/Ha**Winemaking:**

The grapes are picked at the beginning of October and kept in small cases in to dry for 45 days. In mid November the grapes are destemmed and macerated for 48 hours the juice is then chilled and filtered before the addition of selected yeasts. All of these operations are made in small stainless steel vats. When we are certain that the fermentation is well underway, the must - wine is transferred into 20hl oak casks. Here the fermentation completes after two weeks after which the wine remains with its yeasts until the following Spring.

Production: 10.000 bottles

### Pinot Grigio delle Venezie IGT "Valparadiso"



**Grapes:** Pinot Grigio 100%

**Soil:** Hills of volcanic origin at a height of about 250 metres

**Growing system :**

Cordone Speronato

**Yield:** 60-70 HI/Ha

**Winemaking:** The grapes are destemmed then gently pressed with pneumatic presses.

The must is then oxydised using sterile air which provokes the polymerisation and the sediment of the colour.

After static decantation and the addition of selected yeasts it is fermented in temperature controlled stainless steel vats at 12°C. The wine is bottled the following spring.

Production: 30.000 bottles

### Veneto Bianco IGT Ronchà



**Grapes:** Garganega 45% (fresh 40% and dried 5%), Pinot Grigio 30%, Durella 10%, Sauvignon 15%

Garganega - fresh and dried - the fresh at 40% and the dried at 5%, cultivated at 200m s/l; Pinot Grigio makes up 30% and is grown at 250m s/l.

Durella, an ancient local variety known for its acidity and citrus aromas, grown at 300m s/l is used at 10% .

Sauvignon, makes up 15% and is grown at 550m s/l.

The result is a straw yellow wine with greenish reflections the bouquet recalls field flowers - sambuco and acacia - apples and a hint of tomato - at the end are perfumes of pineapple and dried citrus peel. The bouquet is warm and soft; complex and captivating; very elegant and interesting.

Production: 6.000 bottles

### Recioto di Soave DOCG "Motto Piane"



**Grapes:** Garganega 100%

**Soil:** Hills of volcanic origin at a height of about 250 metres

**Growing system :**

Cordone Speronato

**Yield:** 60-70 HI/Ha

**Winemaking:** The grapes are put to dry until the beginning of the following March. They lose about 50% of their initial weight and the sugar content reaches a level of 33%. Then the grapes are destalked and macerated for 72 hours and then gently pressed with pneumatic presses. The must is left for about 12-14 hours, then, after static decantation and the addition of selected yeasts, it is fermented in small oak barrels. As the fermentation starts in the beginning of spring, the temperature can be kept naturally low. The fermentation continues for about two months, or until the alcohol level (14%) is naturally gained. The wine is decanted and then spends the next 15 months in oak barrels. The wine is bottled the following spring.

Production: 2.000 bottles