FATTORI

Danieli 2008

Soave Classico DOC

Grape varieties: 100% Garganega

Location: 20 hectares, cultivated partly in Guyot (40%) and partly in Soave Pergola, located in the vulcanic hills to the northeast of Verona in the Soave Classica D.O.C. area, from 150 to 250 m above s/l

Medium vine age: 25 years

Number of vines per hectare: 4.800

Production: 60 - 70 Hl/Ha

Bottles: 100.000

Harvest: Middle October. The grapes are selected in the vineyards, handpicked, transported and processed the same day.

Winemaking: This Soave Classico is made exclusively from Garganega grapes, most of which are processed immediately after being handpicked, the remainder after a period of late harvest. All the must is fermented in stainless steel vats after a maceration of about 20 h and the following filtering is obtained by spontaneous decantation. The fermentation is maintained at temperatures which don't exceed 14° c. The wines are matured in the same vats until the beginning of March. All the operations until the end of the fermentation are made in total absence of sulphites a little quantity of which is added during the stabilizing and bottling. The wine is bottled the following spring.

Characteristics:		
	Alcohol:	13 %
	Total Acidity:	5,10
	Volatile Acidity:	0,30
	Residual Sugars:	4 g/l

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