

FATTORI



Valparadiso 2008

Pinot Grigio delle Venezie IGT

Grape varieties: 100% Pinot Grigio

Location: 10 hectares totally cultivated in Guyot in the volcanic hills to the northeast of Verona in the commune of Roncà, at 250 m above s/l

Medium vine age: 15 years

Number of vines per hectare: 5.000

Production: 60 - 70 Hl/Ha

Bottles: 30.000

Harvest: Starting at the end of August. The grapes are handpicked, transported and processed the same day.

Winemaking: The grapes are destalked, briefly macerated, then gently pressed with pneumatic presses. The must is then oxydised using sterile air which provokes the sedimentation of its red colour. After static decantation and the addition of yeasts it is fermented in temperature controlled stainless steel vats at 14° c where remains in contact with its yeasts until the beginning of the following spring. 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 the bottling. The wine is bottled the following spring.

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