

FATTORI



Motto Piane 2006

Recioto di Soave DOCG

Grape varieties: 100% Garganega

Location: 3,9 hectares, all cultivated in Guyot, in the vulcanic hills to the north-east of Verona in the Soave area, 250 to 300 m above s/l

Medium vine age: 15 years

Number of vines per hectare: 5.000

Production: 60 - 70 Hl/Ha

Bottles: 2.000

Harvest: Starting mid September. The grapes are handpicked, then placed to dry on wooden racks.

Winemaking: The grapes are handpicked and put to dry in well ventilated rooms until the end of February. During this period the grapes lose about 50% of their initial weight and the sugar content reaches a level of 33%. After this faze, the grapes are destalked and macerated for 72 hours and then gently pressed with pneumatic presses. The must obtained, after spontaneous decantation and the addition of yeasts, is put to ferment in small oak barrels. The fermentation continues for about two months until the alcohol level reaches 14% and the residual sugars are at least 125 g/l. The wine is decanted and then spends the next 12 months in oak barrels. The wine is bottled the following spring after 18 months from its harvest.

Characteristics:	Alcohol:	14 %
	Total Acidity:	6,90
	Volatile Acidity:	0,35
	Residual Sugars:	125 g/l

