

# FATTORI



## *Roncha 2007*

### Veneto Bianco IGT

**Grape varieties:** 45% Garganega (of which 5% from Recioto) + 30% Pinot Grigio + 15% Sauvignon + 10% Durella

**Location:** The vineyards are located at various altitudes of the volcanic hills of Roncà (from which derives the name Roncha). Starting from 250 m above s/l for the Garganega to 500 m above s/l for the Sauvignon.

**Medium vine age:** 15 years

**Number of vines per hectare:** 5.000

**Production:** 60 - 70 Hl/Ha

**Bottles:** 6.000

**Harvest:** Starting at the end of August for the Pinot Grigio, until September 20 for the Sauvignon and the Garganega. Mid October for the Durella. The grapes are handpicked, transported and processed the same day.

**Winemaking:** The technique used for the production of this wine depends on the type of grape. The fresh Garganega grapes ferment in stainless steel vats and the dried grapes ferment in large (20 Hl) oak barrels. The Pinot Grigio grapes ferment partly in barrels and partly in stainless steel vats. Both these grapes are macerated for 24 hours. The Sauvignon grapes, in order to preserve the primary aromas, are protected from oxygen contact. The Durella grapes ferment and macerate in stainless steel vats.

<b>Characteristics:</b>	Alcohol:	12,5 %
	Total Acidity:	5,60
	Volatile Acidity:	0,30
	Residual Sugars:	4 g/l

