

FATTORI



Vecchie Scuole 2008

Sauvignon delle Venezie IGT

Grape varieties: 100% Sauvignon

Location: 2,7 hectares, all cultivated in Guyot, in the volcanic hills to the northeast of Verona in the commune of Roncà, at 500 m above s/l

Medium vine age: 15 years

Number of vines per hectare: 5.000

Production: 60 - 70 Hl/Ha

Bottles: 15.000

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

Winemaking: The technique we use for the production of Sauvignon is that of total reduction. From the harvest we protect the grapes from contact with oxygen by placing dry ice in the base of the trailer which, at normal temperatures, converts to carbon dioxide. All of the other fazes (destalking, decantation and re-racking) are always completed in areas saturated with carbon dioxide (CO₂) or nitrogen. The pressing process occurs under inert gas or nitrogen to ensure that the juice extracted has no oxydation. The fermentation is made in temperature controlled stainless steel vats at 11° c. Until the end of this faze the wine remains on its yeasts, with weekly rackings, until the end of February. The wine is bottled the following spring.

Characteristics:	Alcohol:	12,5 %
	Total Acidity:	5,60
	Volatile Acidity:	0,20
	Residual Sugars:	3,5 g/l