

FATTORI



2008

Soave Classico DOC

Grape varieties: 100% Garganega

Location: 14 hectares, all cultivated in Soave Pergola, located in the volcanic 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: 15.000

Harvest: End September. The grapes are handpicked, transported and processed the same day.

Winemaking: This Soave Classico is made exclusively from Garganega grapes handpicked and briefly macerated (2 h). The filtering is obtained by static decantation and the fermentation at particularly low temperatures. The vinification and maturation occurs in stainless steel vats where the wine remains 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:	12,5%
	Total Acidity:	5,10
	Volatile Acidity:	0,30
	Residual Sugars:	4 g/l