

FATTORI



Motto Piane 2008

Soave DOC

Grape varieties: 100% Garganega

Location: 3,9 hectares, all cultivated in Guyot, in the vulcanic hills to the northeast of Verona in the Soave D.O.C. area, from 250 to 300 m above s/l

Medium vine age: 30 years

Number of vines per hectare: 5.000

Production: 60 - 70 Hl/Ha

Bottles: 10.000

Harvest: Starting the second week of September, the grapes are handpicked and transported. Then laid to dry on straw mats for about one month.

Winemaking: The grapes are destalked and macerated for about 24 hours then gently pressed with pneumatic presses. The must obtained is left for about 12 - 14 hours at a low temperature and after static decantation yeasts are added. The must in fermentation is kept in stainless steel vats until the alcohol reaches approximately 2° alc. Then it's put partly into large casks, partly in tonneaux and partly in steel vats where it completes the fermentation. The wine remains on its yeasts until February. 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:	14 %
	Total Acidity:	5,10
	Volatile Acidity:	0,40
	Residual Sugars:	6,5 g/l