FATTORI

DOCG Amarone della Valpolicella
"Col de la Bastia"

Grape varieties:	65% Corvina, 15% Corvinone + 10% Rondinella + 10% other varieties.
Vineyards:	12 hectars located in Bastia, exactly on the watershed between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.
Vine age:	New plantings and old one of 20-35 years
Production:	60 - 70 Hl/Ha
Vines per Hectare:	5500
Harvest:	Hand picked during the last two weeks of September and lay to dry in small boxes in "fruttaio".
Fermentation and Maturation:	Grapes, harvested in boxes, remains in the "fruttaio" until December / January. Water loss, due to the period of drying, promotes concentration of all substances of the grape. Fermentation and maceration take place in small steel vats; after fermentation and aging in oak in 500/1000 liters where the new wine will remain for 18-24 months
At first glance:	Intense ruby red colour
On the nose:	Red ripe fruit, small woodland fruits.
On the palate:	Rich, refined, elegant.
Service temperature:	18 ℃

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