



FATTORI

Soave DOC “Gregoris”



Grape varieties: 100% Garganega

Location: The hills to the northeast of Verona in the Soave D.O.C. area, from 100 to 200 m above sea level

Surface area: 50 hectares totally cultivated as vineyard

Method of cultivation: Soave pergola

Production: 90-100 HI/Ha

Medium vine age: 25 years

Soil: Volcanic origin

Nr. Vines per hectare: 5000

Harvest: Starting late September through to mid October, The grapes are handpicked, transported and processed the same day.

Climate: Mild spring; hot, dry summer

Winemaking: The grapes are destalked and macerated for about 36 hours then gently pressed with pneumatic presses.

The must obtained is left for about 48 hours and after static decantation and the addition of selected yeasts it is fermented in temperature controlled stainless steel vats at 12°C. The wine is bottled the following spring.

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