



FATTORI®

DOC AMARONE

DELLA VALPOLICELLA



GRAPE VARIETIES 65% Corvina, 15% Corvinone + 10% Rondinella + 10% other varieties

VINEYARDS 12 hectares located in Bastia, exactly on the valley 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

VINES PER HECTARE 5200

PRODUCTION 60 - 70 Hl/Ha

HARVEST Hand picked during the last two weeks of September and lay to dry in small boxes in "fruttaio".

FERMENTATION AND MATURATION The grapes are allowed to dry gently in well-ventilated rooms for around 4-5 months, concentrating their flavours, sweetness and colour. In winter, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into 500-1000 lt oak barrels to finish fermenting. The wine matures in wood for 30-36 months before bottling.

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°C