



# FATTORI®

## DANIELI DOC SOAVE



**GRAPE VARIETIES** 100% Garganega, a small part of which from late harvest.

**LOCATION** 8 hectares, cultivated partly in guyot (40%) and partly in Veronese Pergola, located in the volcanic hills of Terrossa and Roncà, from 150 to 250 m above s/l.

**AVERAGE VINE AGE** 20 years

**VINES PER HECTARE** 3.500/4.800

**PRODUCTION** 8.000 Lt/Ha

**BOTTLES** 85.000

**HARVEST** Late September. The grapes are selected in the vineyards, handpicked, transported and processed the same day.

**FERMENTATION AND MATURATION** In stainless steel vats.

**AT FIRST GLANCE** Intense straw yellow.

**ON THE NOSE** Floral hints of jasmine and wisteria. Sensations of peach, pear, apricot and citrus fruit. Intriguing notes of graphite, nettle and sage. Towards the end, a sensation of nuts.

**ON THE PALATE** Elegant and round with a balanced taste and freshness. Hints of citrus fruit.

**ACCOMPANIMENTS** Ideal with fish and vegetable risottos. Even delicately spiced white meats or raw beef carpaccio.

**SERVICE TEMPERATURE** 10-12°C

**AGEING POTENTIAL** 24 months