



FATTORI®

DOC VALPOLICELLA

COL DE LA BASTIA



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

FERMENTATION AND MATURATION Stainless steel vats and wooden barrels

AT FIRST GLANCE Ruby red colour

ON THE NOSE Cherry and red small woodland fruits

ON THE PALATE Hints of fresh red small woodland fruit. Balanced tannin.

SERVICE TEMPERATURE 14-16°C