
PINOT GRIGIO “GREGORIS”

Aromatic, harmonious, and elegant; very delicate with good body.

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Vintage: 2019
Producer: Fattori
Country: Italy, Veneto
Alcohol: 12.5%
Composition:
100% Pinot Grigio

WINEMAKER NOTES:

Antonio Fattori, who runs this 25 hectare property, comes from a family of winemakers in Veneto. With over a century of history, the winery has accumulated a solid base for continuing improvement and some expansion. Serve as an aperitif, but also with fine salads and fish dishes. Serving temperature: 8 to 10° C.

TASTING NOTES:

Straw yellow with greenish reflections. Aromas of a vegetable garden in full summer - from tomato leaves to chopped peppers to nettle flowers to cut grass. A very decisive nose, although delicate.

VINEYARD:

Very volcanic soil, the average age of the vines is 15 years. The grapes are hand picked in late August.

VINIFICATION:

After being hand picked, grapes receive a gentle pressing, after which the solids must settle. After addition of selected yeast, fermentation is done in stainless steel tanks at a controlled temperature of 12 degrees. After a light clarification, the wine is bottled in January.

Bottle Size: 750 mL

UPC Number:
8030134000128

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FOR MORE INFORMATION VISIT: KINDREDVINES.COM





EVERY BOTTLE  TELLS A STORY

FATTORI SOAVE "DANIELI"



TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Producer	Fattori
Vintage	2020
Composition	100% GARGANEGA

WINEMAKER NOTES

Antonio Fattori, who runs this 25 hectare property, comes from a family of winemakers in Veneto. With over a century of history, the winery has accumulated a solid base for continuing improvement and some expansion. Ideal with fish and vegetable risottos. Even delicately spiced white meats or raw beef carpaccio. Serve at 10-12°C, age 24 months.

TASTING NOTES

Floral hints of jasmine and wisteria. Sensations of peach, pear, and citrus fruit. Intriguing notes of graphite, nettle, and sage. Elegant and round with a balanced taste and freshness.

PRESS

WE 88

VINEYARD

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 sea level. Average age of vines is 20 years, with 3,500 - 4,800 vines per hectare.

VINIFICATION

Fermentation and maturation occurs in stainless steel vats.

VITICULTURE

Production is 8,000 Lt/Ha and harvest is in late September. The grapes are selected in the vineyards, handpicked, transported and processed the same day.



EVERY BOTTLE



TELLS A STORY

FATTORI SOAVE GREGORIS



TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Producer	Fattori
Vintage	2019
Composition	100% GARGANEGA

WINEMAKER NOTES

Antonio Fattori, who runs this 25 hectare property, comes from a family of winemakers in Veneto. With over a century of history, the winery has accumulated a solid base for continuing improvement and some expansion.

TASTING NOTES

Aromas of peach, jasmine, and almond mix with a slight touch of savory Parmesan. The clean and crisp sensations on the palate support refreshing tastes yellow plum and pineapple with a fresh and creamy finish.

PAIRING SUGGESTIONS

There is very good acidity for pairing with food. It will be the perfect addition to your warm summer afternoon. Try it with a cream based sauce seafood or vegetable risotto – even chilled with beef Carpaccio.

VINEYARD

50 hectares with 5000 vines per hectare. The soil is of a volcanic origin and the average vine age is twenty-five years. 90-100 Hl/Ha are produced. Starting late September through to mid-October, The grapes are handpicked, transported and processed the same day.

VINIFICATION



EVERY BOTTLE



TELLS A STORY

The grapes are de-stalked and macerated for about 36 hours then gently pressed with pneumatic presses. The grapes are then 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.



FATTORI®

DOC VALPOLICELLA RIPASSO SUPERIORE

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** Ripasso is the traditional method where the Valpolicella
wine is re-macerated on the pomace from the dried
Amarone grapes. The wine is aged in 500/1000 lt
oak barrels for 18 months.

AT FIRST GLANCE Ruby red colour

ON THE NOSE Red small woodland fruits

ON THE PALATE Hints of fresh red small woodland fruit.
Soft and balanced tannin.

**SERVICE
TEMPERATURE** 16-18°C

PINOT GRIGIO "VALPARADISO"



TECHNICAL INFORMATION

Country	Italy
Region	Veneto
Producer	Fattori
Vintage	2017
Composition	100% PINOT GRIGIO

WINEMAKER NOTES

Antonio Fattori, who runs this 25 hectare property, comes from a family of winemakers in Veneto. With over a century of history, the winery has accumulated a solid base for continuing improvement and some expansion. Antonio made a decision in the early '90s to produce his own wine with his own label, to begin to place the wines into the international market. The wines are splendid, superbly clean and well made, brimming with fruit and wonderfully balanced acidity. The brothers are extremely modest and humble, allowing their wines to speak for them.

TASTING NOTES

Overwhelming and inebriating perfumes of pear, pineapple, banana, apricot, peach and apple, field grasses, chamomile and green tea. Fruity, frank and rich in structure with surrounding softness.

PAIRING SUGGESTIONS

Ideal with sea fish and vegetable starters. Serve at 12°C, aging potential 30 months.

VINEYARD

Average age of the vines is 15 years, with 5,000 vines per hectare. 6,000 - 7,000 Lt/Ha and 30,000 bottles are produced each year. Harvested at the end of August. The vineyard consists of 10 hectares totally cultivated in Guyot in the volcanic hills in the commune of Roncà, from 150 to 250 m above s/l.



VINIFICATION

Starting at the end of August. The grapes are handpicked, transported and processed the same day. Fermentation and Maturation in stainless steel vats (50%) and oak barrels (50%).
