



EVERY BOTTLE



TELLS A STORY

# FATTORI AMARONE DELLA VALPOLICELLA "COL DE LA BASTIA"

## TECHNICAL INFORMATION



<b>Country</b>	Italy
<b>Region</b>	Veneto
<b>Sub-Region</b>	Valpolicella
<b>Producer</b>	Fattori
<b>Vintage</b>	2014
<b>Composition</b>	65% CORVINA, 15% CORVINONE, 10% RODINELLA, 10% OTHER

## 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. It's still young, with brooding tannins that need time to soften. Drink 2017-2025. Rich, refined, and elegant. Serve at 18 °C.

## TASTING NOTES

Intense ruby red color. The nose eventually reveals whiffs of black plum and leather. The dense palate offers blackberry, cherry, clove, espresso, licorice, and a blast of black pepper.

## VINEYARD

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. Average age of vine is 20-35 years; 60 - 70 Hl/Ha produced with 5500 vines/Ha 12 hectares located in Bastia, exactly on the watershed between the Val d'Alpone and Val d'Illasi.



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## VINIFICATION

Grapes, harvested in boxes during the last two weeks of September, gently dry for around 4-5 months, to concentrate their flavor and sweetness until December / January. Water loss, due to the period of drying, promotes concentration of all substances of the grape. Fermentation and maceration take place in small steel vats; after fermentation and aging in oak in 500/1000 liters where the new wine will remain for 18-24 months.

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