



FATTORI

Wine review: Fattori Danieli 2010 Soave DOC

Taylor Eason - All Rights Reserved | February 6th, 2012



Soave is the Italian white wine that is *all* the rage. They're crisp, light, refreshing and fuller-bodied than another well-known Italian white, Pinot Grigio. (Read [Move Over Pinot Grigio, Here Comes Soave](#) to get the gist of Soave).

The Fattori family has been farming their hillside vineyards since the turn of last century, when Antonio Fattori planted vines near a village called Terrossa. Currently, Antonio's grandson, Antonio Fattori, is the winemaker at the winery, who, in addition to four Soaves, produces a sparkling wine, Sauvignon Blanc and Pinot Grigio.

The Fattori Danieli Soave DOC is crafted from 100% Garganega [gahr GAHN negga] grapes, some of which were harvested late, giving the wine more body, higher alcohol (but it's still only 13%) and a tiny swath of sweetness. Medium-bodied and decidedly fresh, it bursts with lime, lemon, fresh hay, pear, apricot, bitter almond, wet stone, and lip-smacking acidity. Excellent for a glass before dinner and definitely with dinner.

[Winery website](#)

Sweetness: 1 out of 10

Rating: 4 stars out of 5

Price: \$17 – \$20

Occasion: Sample sent from the Soave Consortium

Availability: High end and independent wine shops

Food pairing: Fresh goat cheese, sushi, shrimp sauteed with a citrus or curry sauce, Indian dishes with yogurt sauce

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