



FATTORI

Mano a Vino

Eat, Drink, Write

February 8th, 2012 Fattori Vecchie Scuole - Sauvignon delle Venezie IGT at a Super Bowl Party One



Friends who know me well would not be surprised by this story, I do love people and enjoy socializing a lot. I also delight in spending time alone. So when I had the chance to have a dinner sans guests, on the most partied night of the year second only to New Years Eve, I was happy.

I had this great bottle of wine to enjoy from a great vineyard called [Fattori](#) in Delle Venezie near Verona. A beautiful Italian Sauvignon. I made a delicious dinner to accompany it. And fast forwarded through the big game.

I do love Italian Sauvignon, called Sauvignon Blanc anywhere else, they have a special character that is a little hard to put into words. If you love Italian Vino Bianco as I do you must know what I mean. I am most familiar with the Sauvignons produced further north in Friuli. This one was different. It reminded me more of French Sauvignon Blanc with beautiful citrus fruit notes, apricot and peach. It also had a distinctly Italian character that comes from the terrior that is found near the

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volcanic slopes of Monte Calvarina where the grapes for this wine are grown.

I was lucky, this wine went so well with the dinner I made. But that was intentional. All the ingredients are from Whole Foods and it included their wonderful garlic and herbed pork sausage nicely grilled. Some delicate Sweet Potato Gnocchi with olive oil, Sage and Pecarino Romano (from [Nicolo's](#) of course) and roasted Brussel Sprouts with fresh Rosemary.

The rich and brown, sweet and fragrant, and nutty flavors were complimented so nicely by this wine Vecchie Scuole (Old School). Italian Sauvignon is never like the wildly citrusy, tart or grassy wines you get from New Zealand. No, it is much more tempered, yet rich and wonderful with food.

The wine maker describes it this way: "Fresh, with floral hints of jasmine, sambuco, hawthorn, wild mint and spicy sensations of white pepper, sage and fresh nettle. Frank, with citrus fruit notes, apricot and peach." Yea I do get all that.

The vineyard " was first documented at the beginning of last century when Antonio, our grand father, began to plant vines in the hills around the village of Terrossa." says Antonio Fattoria the third generation of this great wine family. He says "The world of wine is formed by seasons, situations and conditions that are never the same. No amount of experience is ever enough. The important thing is to search, to attempt with determination, humility and a little of patience." In that Antonio has been quite successful.

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