



# FATTORI

## Fattori Soave Runcaris - A Beautiful Italian Vino Bianco



I love Soave. And this Soave I really like a lot. I was not surprised to see that it was a [T. Edwards](#) wine, they happen to be one of my favorite importers.

We have written a lot about [Soave](#) and I hope, if you have not tried one yet you will have a glass soon. I especially like this Soave because in addition to the typical bright tropical fruit with an almondy or straw background it has a delicious creaminess that is so nice. And it is very well priced.

I've had two bottles now, one with a delicious pasta at Giotto and the other with a dinner at home.



Like most Italian wines the name, Soave, indicates the place, the [DOC or DOCG](#), where the wine is made, the grape is 100% [Garganega](#), thought to be of Greek origin, it has in been northeast Italy for centuries especially throughout the Veneto, and a little in Friuli, Lombardy and Umbria, but practically nowhere else. It is a high yielding grape that if controlled produces delicate wine with lemon, almond and spicy flavors. If not it can result in watery flavorless juice.

### SOCIETÀ AGRICOLA FATTORI GIOVANNI

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[Fattori](#), the producer, has been making wine in Veneto since 1888. They are amazingly passionate about their wines and it shows. They keep their grape yields very low, that with skillful wine making results in rich and flavorful wines.



They make three Soaves, this one is their "Classico" it has big fragrant topical aromas that burst out of the bottle. The winemakers told me that "The winery is located in Terrossa a small village under the commune of Roncà. The name Runcaris is the most appropriate etymological origin of Ronca, from the latin Runcare which means to deforest, to till a field. From which also Roncola, a small traditional farm, really multi-use, always in the pocket of the older farmers."



As you sip beautiful apricot, peach, and kumquat arrive with a straw background and as I said a yummy vanilla creamy flavor, like juice of ripe white peaches. At Giotto we started with a salad with a lemon truffle oil dressing and then a dish of orecchiette with sausage and broccoli. The pairing was perfect. Second time around I was having dinner at home and paired the wine with some nice turkey meatloaf, peas with butter and pink sea salt and some tasty homestyle macaroni salad that I doctored up with some smoked paprika and garlic. Very nice.

[Società Agricola Fattori](#) has received many well deserved [awards and recognitions](#) I found mine at the fabulous [Astor Wines](#) in the De Vinne Press Building at 399 Lafayette Street at East 4th Street New York, NY 10003.

[http://manoavino.typepad.com/mano\\_a\\_vino\\_montclair/](http://manoavino.typepad.com/mano_a_vino_montclair/)

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