



FATTORI

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FATTORI

DECANTER PROMOTION

Fattori



ur surname "Fattori" means we once worked for a local landowner. I don't know how or when we became farmers who owned their own lands.

Our vineyard history began at the beginning of the last century when Antonio, our grandfather, began to plant vines in the hills around the village of Terrossa. Born in 1888, it was he who started to produce wines, in particular sweet ones, and he didn't give up, not even when he found his vines destroyed by phylloxera on his return from World War One.

Following Antonio, came my father who left us the nucleus of the current winery building.

We have been running the winery since 1970. I, another one in a long series of Antonios, was the first member of this Veneto farming family who had the possibility of studying, and obviously, it had already been decided when I was born that winemaking would be my speciality. Study gave me the desire to be creative, to experiment and to bring in modern scientific methods, but also to

research the most authentic, original traditions. I wanted to create more attractive wines, more vibrant and more alive.

Our vineyards lie at 150 - 450 metres a/s.l. **Each altitude provides us with different vines for different**

wines. We have the indigenous Garganega, Durella and Valpolicella blend grapes for the production of **Soave, Sparkling Durello, Ripasso and Amarone** wines, together with **Pinot Grigio and Sauvignon Blanc.**

The must is processed in a winery where

FATTORI



using non-invasive methods enables us to almost totally eliminate the use of chemicals.

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