



FATTORI®

VECCHIE SCUOLE

SAUVIGNON DELLE VENEZIE IGT



GRAPE VARIETIES 100% Sauvignon Blanc

LOCATION 2,7 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarina, Brenton village, at 420 m above s/l.

AVERAGE VINE AGE 15 years

VINES PER HECTARE 5.000

PRODUCTION 6/7.000 Lt/Ha

BOTTLES 15.000

HARVEST Starting end of August. The grapes are handpicked, transported and processed the same day.

FERMENTATION AND MATURATION In stainless steel vats.

AT FIRST GLANCE Yellow with greenish reflections.

ON THE NOSE 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.

ON THE PALATE Rich with exotic and lime hints. Tasty and persistent. Mineral.

ACCOMPANIMENTS Perfect with seasonal cuisine rich in vegetal elements. Ideal with asparagus and field herbs served in risottos. Excellent with spinach and ricotta flan.

SERVICE TEMPERATURE 12°C

AGEING POTENTIAL 30 months