



FATTORI®

MOTTO PIANE

DOCG RECIOTO DI SOAVE



GRAPE VARIETIES 100% Garganega dried for 5 to 6 months.

LOCATION 3,9 hectares, all cultivated in Guyot, in the volcanic hills to the northeast of Verona in the Soave DOC area, from 250 to 300 m above s/l.

AVERAGE VINE AGE 15 years

VINES PER HECTARE 5.000

PRODUCTION 2.500 Lt/Ha

BOTTLES 6.000

HARVEST Starting mid September. The grapes are handpicked, then placed to dry on wooden racks.

FERMENTATION AND MATURATION After the maceration, the fermentation occurs in oak barrels (40%) and in stainless steel vats (60%) where the wine matures for one year.

AT FIRST GLANCE Intense yellow with golden reflections.

ON THE NOSE The black graphite accentuates the complex fruity aroma, rounding off the sweet spice and leaving an intriguing sensation of dried apricots.

ON THE PALATE Sweet but fresh and tasty. Elegant with hints of exotic and citrus fruits.

ACCOMPANIMENTS Traditionally served with dried biscuits, ideal with ripe and well seasoned cheese.

SERVICE TEMPERATURE 12-14°C

AGEING POTENTIAL 60 months