



FATTORI®

RUNCARIS

DOC SOAVE CLASSICO



GRAPE VARIETIES 100% Garganega.

LOCATION 14 hectares, all cultivated in Veronese Pergola, from 150 to 250 m above s/l.

AVERAGE VINE AGE 25 years

VINES PER HECTARE 3.500

PRODUCTION 8.000 Lt/Ha

BOTTLES 65.000

HARVEST Late September. The grapes are handpicked, transported and processed the same day.

FERMENTATION AND MATURATION In stainless steel vats.

AT FIRST GLANCE Straw yellow with greenish reflections.

ON THE NOSE Mineral, with slight sensations of yellow citrus and yellow pulp fruits. An interesting bouquet of fine herbs, fresh sage and nettle.

ON THE PALATE It's structured with an interesting freshness and a good flavour of citrus fruits with exotic hints. Delicately mineral with a good taste.

ACCOMPANIMENTS Perfect as an aperitif and with starters as well as shell and raw fish. Particularly interesting with white fish, sushi and sashimi.

SERVICE TEMPERATURE 10-12°C

AGEING POTENTIAL 12-18 months