



FATTORI®

# MOTTO PIANE

## DOC SOAVE



**GRAPE VARIETIES** 100% Garganega dried for 40 days.

**LOCATION** 3,9 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarina in the east side of the DOC Soave area, from 250 to 300 m above s/l

**AVERAGE VINE AGE** 30 years

**VINES PER HECTARE** 5.000

**PRODUCTION** 2.800 Lt/Ha

**BOTTLES** 14.000

**HARVEST** Starting the second week of September, the grapes are handpicked and transported. Then laid to dry on straw mats for about one month.

**FERMENTATION AND MATURATION** In stainless steel vats, tonneaux and barrels of 25 hl.

**AT FIRST GLANCE** Intense yellow.

**ON THE NOSE** Captivating with fruity apricot, peach and citrus. Towards the end, dried fruits and balsamic hints of mint and sage.

**ON THE PALATE** Balanced and very persistent. Sensations of dried fruits which emerge from a base of citrus and exotic fruits.

**ACCOMPANIMENTS** Ideal with complex dishes of fish and sweet grilled meats like lamb and goat. Intriguing with well seasoned cheese.

**SERVICE TEMPERATURE** 12-14°C

**AGEING POTENTIAL** 60 months