

Fattori - "Runcaris" Soave Classico DOC

- Grown in the original classic Soave zone, delimited in 1927
 - 100% Garganega grape
- Organically farmed; single vineyard wines

The Producer

The Italian word, *fattori*, translates directly in English to "farmers" and any reputable Italian viticulturist will tell you he is merely just that: a farmer. Antonio Fattori, present day viticulturist and winemaker of Fattori winery comes from five generations of farmers. His grandfather, also Antonio, planted his first vineyard in the early 1900s near the village of Terrossa, about 20 minutes east of Verona. The site would in 1927 later become part of the original delimited Soave Classico zone, which at present day comprises only the top 25% of all Soave produced.

Antonio realized early on the potential of his family's location and made it his goal to make his wines completely express his pure and unique terroir. His enterprising spirit took him a step beyond his village and was the first in his family to go to enology school—in Conegliano, Italy's first wine school, and Dijon—and then abroad to New Zealand in an effort to experiment with, research, and challenge his regions' winemaking traditions.

In New Zealand he learned how reductive, cold fermentations on lees preserve delicate aromas in white wines. He also gained experience in maximizing quality of fruit in the vineyard so that no sulfites are needed until bottling. These new insights have given him the ability to elevate his vinification and enhance the aromatics and freshness in his wines.

His oldest estate vines are planted in the Soave Classico zone near the Ca' Rugate and La Cappucina estates. The mineral rich, volcanic and basalt soils in this region are poor and well-draining, forcing vine roots to dig deep in search of nutrients. This is essential to producing complex, mineral-driven, aromatic Garganega, Soave's predominant grape.

Grapes for Fattori's Valpolicella and Amarone wines come from their 12 hectare vineyard called Col de la Bastia, named after the village's medieval fortresses, which is still present today. The vineyard sits between Val d'Alpone and Val d'Illasi, one of several vine-covered slopes flanked by mountain streams, where shale and clay alternate with limestone. The area is ideal for ripening Corvina, Corvinone, Rondinella, and the other indigenous grapes of the zone.

Antonio organically farms his 161 acres of vineyards, all of which are located less than three miles from the winery. His modern temperature control systems and advanced equipment further support his goal to produce expressive, aromatic Soave and classic, elegant Valpolicella and Amarone wines. To Antonio, "Success in winemaking is like success as a skier. It's making that beautiful curve with your skis on fresh powder and then being able to turn around and admire the tracks you have made."

The Wine

An absolute gem and pure example of what classic Soave should be, the Fattori "Runcaris" Soave Classico rises head and shoulders above others in its category. Not only are the Garganega vines organically farmed, they are the oldest on the estate. Antonio always reaches for higher elevations, planting new vines where the ventilated climate facilitates fresher Soave wines with more verve. In the winery, he uses skills learned in both New Zealand and Dijon to elevate the potential of the wines coming from an already classic, outstanding location.



Region: Veneto

Appellation: Soave Classico DOC

Vineyard: estate vineyard

Altitude: 500-800 ft elevation

Soil: volcanic, basalt

Varietal: 100% Garganega

Vine age: average 25 years old

Planting system: traditional Veronese pergola

Yield: Average 3.25 tons/acre

Harvest: hand picked in late September

Production: 1,200 cases

Vinification: fermentation & maturation in stainless steel

Aging: 6 months in stainless steel

Tasting Notes: Delicately structured and fresh with exotic floral notes. Fresh citrus and stone fruit flavors on the palate coming with a verdant mineral overtone.