



FATTORI®

# COL DE LA BASTIA

## DOCG AMARONE DELLA VALPOLICELLA



**GRAPE VARIETIES** 65% Corvina, 15% Corvinone + 10% Rondinella + 10% other varieties

**VINEYARDS** 12 hectares located in Bastia, exactly on the valley between the Val d'Alpone and Val d'Illasi. The shaley clay - subalkaline land, is formed in a broad plateau with slight slopes, produced by the alteration of limestone formations and in particular the white and red scales. The volcano (basalt) is non-existent. Altitude: 450m/above sea level.

**VINE AGE** New plantings and old one of 20-35 years

**VINES PER HECTARE** 5500

**PRODUCTION** 60 - 70 Hl/Ha

**HARVEST** Hand picked during the last two weeks of September and lay to dry in small boxes in "fruttaio".

**FERMENTATION AND MATURATION** Grapes, harvested in boxes, remains in the "fruttaio" until December / January. Water loss, due to the period of drying, promotes concentration of all substances of the grape. Fermentation and maceration take place in small steel vats; after fermentation and aging in oak in 500/1000 liters where the new wine will remain for 18-24 months.

**AT FIRST GLANCE** Intense ruby red colour

**ON THE NOSE** Red ripe fruit, small woodland fruits.

**ON THE PALATE** Rich, refined, elegant.

**SERVICE TEMPERATURE** 18°C