

ITALIAN WINE PORTFOLIO

MEET OUR PRODUCERS



VOLUME | 2

Fattori Organic - Valpolicella, Valpolicella Ripasso, Amarone, Soave, Sauvignon, Pinot Grigio / PDF Presentation

<https://www.cmkselections.com/fattori>

FATTORI
ANTONIO FATTORI
VIGNAIOLO

LESSINI DURELLO DOC LESSINI DURELLO SPUMANTE



GRAPE VARIETIES 100% Durella.

LOCATION 3.5 hectares, all cultivated in Pergola Veronese, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s/l.

AVERAGE VINE AGE 30 years

VINES PER HECTARE 3.000

PRODUCTION 9.500 Lt/Ha

BOTTLES 7.000

HARVEST Late September - early October. The grapes are hand-picked, transported and processed the same day.

FERMENTATION AND MATURATION In stainless steel vats. Followed by a secondary fermentation in pressurized vats (50 hl) with daily batonage for 90 days.

AT FIRST GLANCE Bright yellow.

ON THE NOSE Balsamic hints. Sensations of yellow and green fruits. Exotic nuances.

ON THE PALATE Fine perlage, frank and consistent. Towards the end, unripe almonds. Evident citrus fruit with balsamic hints.

ACCOMPANIMENTS Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's Traditional dishes like Soppressa and cheese.

SERVICE TEMPERATURE 8-10°C

AGEING POTENTIAL 18 months

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RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 36 MESI



GRAPE VARIETIES	100% Durella.
LOCATION	5 hectares, all cultivated in Pergola Veronese and Guyot, located on the hills of Monte Calvatina, on the east side of Soave DOC area, from 250 to 300 m/above s.l.
AVERAGE VINE AGE	30 years
VINES PER HECTARE	3.000/5.000
PRODUCTION	9.500 Lt/Ha
BOTTLES	7.000
HARVEST	September - October. Hand harvest in cases.
FERMENTATION AND MATURATION	The non-stemmed grapes are poured directly into the press. Fermentation in steel and a small part in wood. Re-fermentation in the bottle starts in May after the harvest. The maturation on the yeasts lasts at least for 36 months. Renuage by hand on pupitre. 6 months resting in the bottle after degorgement before selling.
AT FIRST GLANCE	Bright yellow
ON THE NOSE	The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus.
ON THE PALATE	The harmonious and persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor. The long final returns on notes of citrus.
ACCOMPANIMENTS	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's traditional dishes like Sopressa, cheese and Baccalà alla Vicentina (Typical stock-fish recipes).
SERVICE TEMPERATURE	8-10°C
AGEING POTENTIAL	5 years

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RONCÀ METODO CLASSICO

DOC LESSINI DURELLO SPUMANTE - 60 MESIPAS DOSE



GRAPE VARIETIES	100% Durella.
LOCATION	5 hectares, all cultivated in Pergola Veronese and Guyot, located on the hills of Monte Calvarina, on the east side of Soave DOC area, from 250 to 300 m/above s.l.
AVERAGE VINE AGE	30 years
VINES PER HECTARE	3.000/5.000
PRODUCTION	9.500 Lt/Ha
BOTTLES	7.000
HARVEST	September - October. Hand harvest in cases.
FERMENTATION AND MATURATION	The non-destemmed grapes are poured directly into the press. Fermentation in steel and a small part in wood. Re-fermentation in the bottle starts in May after the harvest. The maturation on the yeasts lasts at least for 60 months. Remuage by hand on pupitre. 6 months resting in the bottle after degorgement before selling.
AT FIRST GLANCE	Bright yellow
ON THE NOSE	The nose is characterized by notes of bread crust and yeast elegantly intertwined with hints of dried fruit and citrus.
ON THE PALATE	The harmonious and persistent taste comes from a good acidity that blends nicely with fine bubbles and a distinct flavor. The long final returns on notes of citrus.
ACCOMPANIMENTS	Perfect as an aperitif. Ideal with dishes of raw and shellfish. Great with Verona's traditional dishes like Sopressa, cheese and Baccalà alla Vicentina (Typical stock-fish recipes).
SERVICE TEMPERATURE	8-10°C
AGEING POTENTIAL	5 years

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RONCHA VENETO IGT TREBBIANO

GRAPE VARIETIES 100% Trebbiano di Soave.

ORIGIN Locality Brenton – under the town of Ronca (Verona) – 450 mt asl

SOIL Volcanic

HARVEST by hand in cases – the second week of September

VINIFICATION short maceration – Fermentation in stainless steel vats

BOTTLE The reason of the bottle shape, the Rhenish one (renana), is because of the particular freshness, acidity and in general the “vertical” style of the wine that recalls more a “northern Europe” wine than a “Mediterranean” one.

LABEL Regarding the front label we decided to use the “Roncha” one that we appreciated a lot like many of you! Roncha is the ancient name of the nowadays “Ronca”, the town where the cellar and the Trebbiano vineyard are located. What better reason not to use it?!

Shipper by 6 btl

Alc. 12,5%



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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

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DANIELI DOC SOAVE



GRAPE VARIETIES 85% Garganega, 15% Trebbiano di Soave.

LOCATION 8 hectares, cultivated partly in guyot (40%) and partly in Veronese Pergola, located in the volcanic hills of Terrossa and Roncà, from 150 to 250 m above s.l.

20 years

AVERAGE VINE AGE 3.500/4.800

VINES PER HECTARE 8.000 Lt/Ha

PRODUCTION 85.000

BOTTLES Late September. The grapes are selected in the vineyards, handpicked, transported and processed the same day.

HARVEST In stainless steel vats.

FERMENTATION AND MATURATION Intense straw yellow.

AT FIRST GLANCE

ON THE NOSE Floral hints of jasmine and wisteria. Sensations of peach, pear, apricot and citrus fruit. Intriguing notes of graphite, nettle and sage. Towards the end, a sensation of nuts.

ON THE PALATE Elegant and round with a balanced taste and freshness. Hints of citrus fruit.

ACCOMPANIMENTS Ideal with fish and vegetable risottos. Even delicately spiced white meats or raw beef carpaccio.

SERVICE TEMPERATURE 10-12°C

AGEING POTENTIAL 24 months

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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 Calvatina 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

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VALPARADISO PINOT GRIGIO DELLE VENEZIE DOC



GRAPE VARIETIES	100% Pinot Grigio.
LOCATION	10 hectares totally cultivated in Guyot in the volcanic hills in the commune of Roncà, from 150 to 250 m above s/l
AVERAGE VINE AGE	15 years
VINES PER HECTARE	5.000
PRODUCTION	6/7.000 Lt/Ha
BOTTLES	30.000
HARVEST	Starting at the end of August. The grapes are hand-picked, transported and processed the same day.
FERMENTATION AND MATURATION	In stainless steel vats (50%) and oak barrels (50%).
AT FIRST GLANCE	Intense straw yellow.
ON THE NOSE	Overwhelming and inebriating perfumes of pear, raspberry, pineapple, banana, apricot, peach and apple. Field grasses, camomile and green tea.
ON THE PALATE	Fruity, frank and rich in structure with surrounding softness. Very persistent. Tasty and fresh. Delicately salty.
ACCOMPANIMENTS	Ideal with sea fish and vegetable starters.
SERVICE TEMPERATURE	12°C
AGEING POTENTIAL	30 months

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VECCHIE SCUOLE SAUVIGNON TREVENEZIE IGT



GRAPE VARIETIES 100% Sauvignon Blanc

LOCATION 2,7 hectares, all cultivated in guyot, located on the volcanic hills of Monte Calvarina, Brenton village, at 420 m above s/l.

AVERAGE VINE AGE 15 years

VINES PER HECTARE 5.000

PRODUCTION 6/7.000 Lt/Ha

BOTTLES 15.000

HARVEST Starting end of August. The grapes are handpicked, transported and processed the same day.

FERMENTATION AND MATURATION In stainless steel vats.

AT FIRST GLANCE Yellow with greenish reflections.

ON THE NOSE Fresh, with floral hints of jasmine, sambuco, hawthorn, wild mint and spicy sensations of white pepper, sage and fresh nettle. Frank, with citrus fruit notes, apricot and peach.

ON THE PALATE Rich with exotic and lime hints. Tasty and persistent. Mineral.

ACCOMPANIMENTS Perfect with seasonal cuisine rich in vegetal elements. Ideal with asparagus and field herbs served in risottos. Excellent with spinach and ricotta flan.

SERVICE TEMPERATURE 12°C

AGEING POTENTIAL 30 months

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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

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DOC VALPOLICELLA SUPERIORE COL DE LA BASTIA



GRAPE VARIETIES 85% Corvina + 5% 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 5200

PRODUCTION 60 - 70 Hl/Ha

HARVEST Hand picked during the last two weeks of September

FERMENTATION AND MATURATION Stainless steel vats and wooden barrels

AT FIRST GLANCE Ruby red colour

ON THE NOSE Cherry and red small woodland fruits

ON THE PALATE Hints of fresh red small woodland fruit. Balanced tannin.

SERVICE TEMPERATURE 14-16°C

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DOC VALPOLICELLA RIPASSO SUPERIORE COL DE LA BASTIA



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 5200

PRODUCTION 60 - 70 Hl/Ha

HARVEST Hand picked during the last two weeks of September

FERMENTATION AND MATURATION Ripasso is the traditional method where the Valpolicella wine is re-macerated on the pomace from the dried Amarone grapes. The wine is aged in 500/1000 lt oak barrels for 18 months.

AT FIRST GLANCE Ruby red colour

ON THE NOSE Red small woodland fruits

ON THE PALATE Hints of fresh red small woodland fruit. Soft and balanced tannin.

SERVICE TEMPERATURE 16-18°C

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AMARONE RISERVA DELLA VALPOLICELLA DOCG



GRAPE VARIETIES 85% Corvina, + 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 5200

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 The grapes are allowed to dry gently in well-ventilated rooms for around 4-5 months, concentrating their flavours, sweetness and colour. In winter, the grapes are crushed, fermentation starts with natural yeast and then the must is filled into 500-1000 lt oak barrels to finish fermenting. The wine matures in wood for 30-36 months before bottling.

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

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GRAPE VARIETIES: 100% of Turbiana.

LOCATION: 6,3 hectares, all cultivated in Guyot. Located south of the monument of San Martino della Battaglia in Desenzano.

AVERAGE VINE AGE: 5 years.

VINES PER HECTARE: 4500.

PRODUCTION: 7000 lt/ha.

BOTTLES: 50000.

HARVEST: The third week of September. All the grapes are hand-picked, transported and processed the same day.

FERMENTATION AND MATURATION: The grapes are pressed with the stem at a temperature of 13 °C. After aging on the lees until the end of January.

AT FIRST GLANCE: Yellow with light green reflections.

ON THE NOSE: Fruity scents with some exotic nuance like pineapple and passion fruit.

ON THE PALATE: Very crispy, savoury and mineral. Well balanced acidity.

ACCOMPANIMENTS: It goes very well with fish and shellfish dishes in general, perfect with lake fish like trout, perch and whitefish. Having a strong personality, it can be paired with soft cheeses. Excellent with Risotto.

SERVICE TEMPERATURE: 10-12 °C.

ALCOHOL CONTENT: 12,50% by vol.

AGEING POTENTIAL: 24 months.

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COL DE LA BASTIA DOCG AMARONE DELLA VALPOLICELLA



GRAPE VARIETIES 85% Corvina, + 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

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