

ANTONIO FATTORI SARAHA'S LUGANA 2021 | \$20.99



DESCRIPTION

Fattori's vineyard was first documented at the beginning of last century when Antonio, their grandfather, began to plant vines in the hills around the village of Terrossa. A tireless and headstrong man he did not lose faith when on returning from the First World War he found his vines destroyed by phylloxera (A vine killing parasite.).

It was he who started to produce wines, in particular sweet ones. These he sold to bars called osterie and trattoria transporting them in barrels and horse drawn carts to Verona and Vicenza.

Antonio, the grandson of the founder, was the first of the Veneto farming family who had the possibility to study and obviously, it had been planned when he was born, he would dedicate himself to the study of wine making. He immediately had the desire to create, to experiment and to bring modern scientific methods to the winery, but also to research the most authentic and original traditions. Antonio imagined creating more attractive wines, less tired, and more vibrant. He desired both elegant aromas and body.

The results are the fruits of a journey which gave Antonio the possibility to visit places, to meet people, and to experiment with techniques, instruments, and methods. He contemplated new vineyards or saving some of the older ones, cement versus wood or stainless-steel vats, fermentation at even lower temperatures, to search his limits of experimentation.

Nowadays the vineyards are located between 150 to 450 meters above sea level. At each altitude different vines are planted for different wines. The must is processed in a winery where using noninvasive methods allows them to eliminate, totally, the use of chemicals.

The world of wine is formed by seasons, situations and conditions that are never the same. No amount of experience is ever enough. The important thing is to search, to attempt with determination, humility, and a little patience.

Antonio Fattori has brought his generations-old wine growing & making family into the modern day. Until just over a decade ago they were producing some of the best-known Soave's in the market, but not for their own label. Antonio has ceased this, and now all wines bear the Fattori name. He purchased vineyards in Valpolicella and has added impressive Soave, Ripasso and Amarone to his family's portfolio.

Fattori Saraha's Lugana 2021

This Lugana wine from Fattori is made from Turbiana/Trebbiano di Soave grapes. Lugana is a tiny winemaking region that straddles the border between Lombardy and Veneto in Italy, where mineral-rich clay soils produce super-ripe grapes. The grape of choice in this area is Trebbiano, a local specialty famed for creating delicately balanced white wines crammed with fresh citrus fruits and satisfying minerality.

Tasting Notes

NOSE:

An explosion of tropical fruit.

PALATE:

Bright acidity, peach blossom, and fresh nectarine notes caress your palate first with passion fruit and then pineapple notes follow through to the finish.

PAIRING: Asian noodle dishes, grilled chicken, Basa, or tilapia.

WINERY WEBSITE:

[Fattori Winery History \(fattoriwines.com\)](http://fattoriwines.com)

Lugana D.O.C., Italy

ITALIAN WINE MAP LAKE GARDA

Riviera del Garda Classico DOC

- Barbera
- Croppello
- Marzemino
- Riesling
- Sangiovese

Lugana DOC e San Martino della Battaglia DOC

- Friulano
- Trebbiano di Soave

Garda Colli Mantovani DOC

- Cabernet
- Chardonnay
- Garganega
- Merlot
- Rondinella
- Trebbiano Toscano
- Trebbiano di Soave
- Trebbiano Giallo

Bardolino Superiore DOCG e Bardolino DOC

- Corvina
- Corvinone
- Molinara
- Rondinella

Bianco di Custoza DOC

- Bianca Fernanda
- Garganega
- Trebbiano Toscano
- Trebbianello