

An Integrity Wines Selection

Fattori, Gregoris, Soave, Veneto

- **Antonio Fattori, 3rd generation winemaker**, has been running their family winery since 1970.
- **Gregoris is from Antonio Mother's maiden name**
- The vineyards were founded by his grandfather in the early 19th century.
- His goal – balanced wines with both elegant aromas and body.
- The **vineyards are located between 150 to 450 m a/sl**. At each altitude he uses different vines for different wines.
- Viniculture using noninvasive methods allows him to eliminate, almost totally, the use of chemicals. While not certified organic, **Antonio works with great respect for the environment**, the land and the people he employs.
- **Elimination of insecticides/fungicides** traditionally used in the battle against “tignola” and fungal diseases
- Humility and patience have helped him reach his dream.



The Gregoris Wines

Gregoris Soave

- 50 hectares with 5000 vines per hectare
- Soil: volcanic soil
- Sustainably farmed
- Age of vines: average 25 years
- 90-100 HI/Ha are produced
- Harvest: late September through to mid-October,
- The grapes are handpicked, transported and processed the same day.
- The grapes are de-stalked and macerated for about 36 hours, gently pressed with pneumatic presses.
- The grapes are then left for about 48 hours decantation and the addition of selected yeasts after careful decanting; it is fermented in temperature controlled stainless steel vats at 12°C (53.6 F). The wine is bottled the following spring.

Gregoris, Pinot Grigio

- Very volcanic soil
- Sustainably farmed
- Age of vines: average age - 15 years.
- The grapes are hand harvested in late August.
- Grapes receive a gentle pressing, after which the solids must settle.
- Addition of selected yeast. stainless steel fermentation at a controlled temperature of 12C degrees (53.6 F). After a light clarification, the wine is bottled in January.



For more information please contact us at www.integritywines.net, or call us at 404.808.8788.