

Sandro Fay

Valtellina Sforzato 'Ronco del Picchio'

It was in 1971 when Sandro Fay began investing in the restoration of his family's small vineyard in San Giacomo di Teglio, a village within the Valtellina Superiore DOCG. By 1973, Fay had officially established the Azienda Agricola Fay and began to slowly expand the vineyard by incorporating additional plots of land, carefully selecting vineyards with different soil compositions and altitudes between 350 meters and 900 meters on steep mountain sides. Today Sandro's children, Marco and Elena have taken up the family vineyards. Marco studied enology in Trentino and trained in Barolo. He translated those experiences when he returned to the terraced family vineyards and began producing single-vineyard wines of distinction united around the variety Chiavennasca, known outside of Valtellina as Nebbiolo.

SANDROfay



Ronco del Picchio

SPORZATO DI VALTELLINA DOCG

2019

NEBBIOLO (CHIAVENNASCA)

PRODOTTO ED IMBOTTIGLIATO DA - ESTATE BOTTLED BY
SOCIETA' AGRICOLA FAY S.N.C. - SAN GIACOMO DI TEGLIO (SE) - ITALIA
PRODOTTO IN ITALIA - PRODUCT OF ITALY - RED WINE

750ml e 15,5% vol

VINIFICATO DA SANDRO FAY

ALC 15,5% BY VOL



Winery Location: Teglio, Valtellina, Lombardy Italy

Name of Wine: Ronco dell Picchio is the name of the vineyard

Grape(s): 100% Nebbiolo

Designation: Sforzato di Valtellina DOCG

Vineyard Sources: Ronco del Picchio cru in Teglio village

Vineyard Size: 2 hectares, 700m above sea level

Age of Vines: Oldest vines up to 20 years

Soil: Sand, silt and schist

Skin Maceration Time: 3-4 weeks

Fermentation & Aging:

Clusters dried in small boxes in ventilated rooms until mid-December. Fermentation in stainless steel and malolactic fermentation and aging in 30 HL Slavonian and French botti for 2 years.

Annual Production: 7,000 bottles each vintage

Additional Technical Information:

Sulfites (ppm) - below 90

Filtration agents? None

Stabilization agents? None

Yeast utilized - Organic, indigenous yeasts

Organic/Biodynamic? Sustainable