

Sandro Fay

Valgella Valtellina Superiore

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.



Winery Location: Teglio, Valtellina, Lombardy Italy

Name of Wine: Valgella is one of the five subzones of the region

Grape(s): 100% Nebbiolo

Designation: Valtellina Superiore DOCG Valgella

Vineyard Sources: Valgella

Vineyard Size: 4 hectares, 350-650m above sea level

Age of Vines: Oldest vines up to 40 years

Soil: Sand, silt and schist

Skin Maceration Time: 10 days

Fermentation & Aging:

Fermentation in stainless steel followed by malolactic fermentation and aging in 25HL Slavonian oak for one year

Annual Production: 11,500 bottles

Additional Technical Information:

Sulfites (ppm) - below 90

Filtration agents? None

Stabilization agents? None

Yeast utilized - wild yeasts

Organic/Biodynamic? Sustainable