

SANDROfAY

THE STORY

WINERY LOCATION: Teglio, Valtellina, Lombardy, Italy

NAME OF VINEYARD: Il Glicine - wysteria flowers

GRAPES: 100% Nebbiolo

DESIGNATION: Valtellina Superiore DOCG
Sassella

VINEYARD SOURCES: Il Glicine cru in Sassella

VINEYARD SIZE + ALTITUDE: 1.1 hectares, 470m above sea level

AGE OF VINES: Oldest vines up to 50 years

SOIL: Sand, silt and schist

SKIN MACERATION TIME: 2-3 weeks

FERMENTATION + AGING: Fermentation in stainless steel followed by malolactic fermentation and aging in a combination of neutral French 5HL barrels and 25HL Slavonian botti.

ANNUAL PRODUCTION: 7,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Native yeasts



SUSTAINABLE



SELECTIONS



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.

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WINERY LOCATION: Teglio, Valtellina, Lombardy, Italy

NAME OF VINEYARD: Carteria

GRAPES: 100% Nebbiolo

DESIGNATION: Valtellina Superiore DOCG Valgella Riserva

VINEYARD SOURCES: Carterina cru in Valgella

VINEYARD SIZE + ALTITUDE: 2 hectares, 550 m above sea level

AGE OF VINES: Oldest vines up to 60 years

SOIL: Sand, silt and schist

SKIN MACERATION TIME: 2-3 weeks

FERMENTATION + AGING: Fermentation in stainless steel followed by malolactic fermentation and aging in a combination of neutral French 5HL barrels and 25HL Slavonian botti. The wine then spends an additional year in bottle before release.

ANNUAL PRODUCTION: 8,500 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

Filtration agents: None

Stabilization agents: None

Yeast utilized: Native yeasts



SUSTAINABLE



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WINERY LOCATION: Teglio, Valtellina, Lombardy, Italy

NAME OF VINEYARD: Ca Morei

GRAPES: 100% Nebbiolo

DESIGNATION: Valtellina Superiore DOCG
Valgella

VINEYARD SOURCES: Ca'Morei cru in Valgella

VINEYARD SIZE + ALTITUDE: 2.5 hectares, 550 m above sea level

AGE OF VINES: Oldest vines up to 70 years

SOIL: Sand, silt and schist

SKIN MACERATION TIME: 2-3 weeks

FERMENTATION + AGING: Fermentation in stainless steel followed by malolactic fermentation and aging in a combination of neutral French 5HL barrels and 25HL Slavonian botti.

ANNUAL PRODUCTION: 11,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

Filtration agents: None

Stabilization agents: None

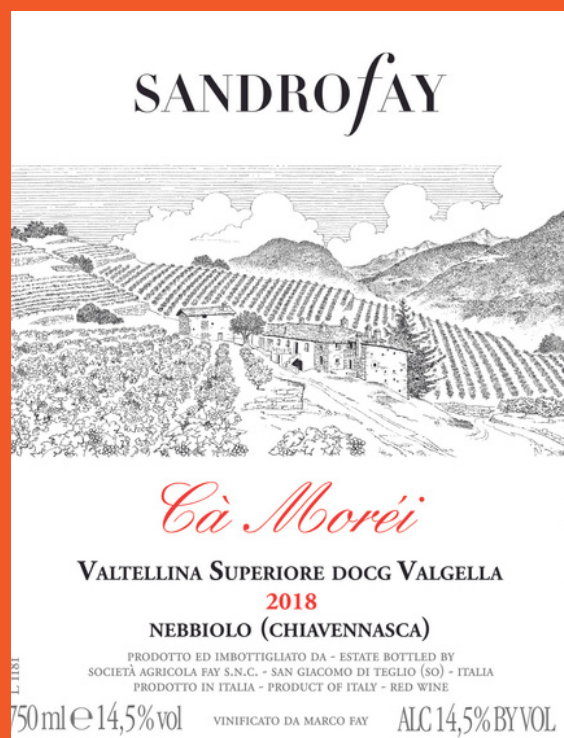
Yeast utilized: Native yeasts



S U S T A I N A B L E



SELECTIONS



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.

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THE STORY

WINERY LOCATION: Teglio, Valtellina, Lombardy, Italy

NAME OF VINEYARD: Ronco del Picchio

GRAPES: 100% Nebbiolo

DESIGNATION: Sforzato di Valtellina DOCG

VINEYARD SOURCES: Ronco del Picchiocru in Valgella

VINEYARD SIZE + ALTITUDE: 2 hectares, 700 m 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 a combination of neutral French 5HLbarrels and 25HL Slavonian botti for 2 years.

ANNUAL PRODUCTION: 7,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

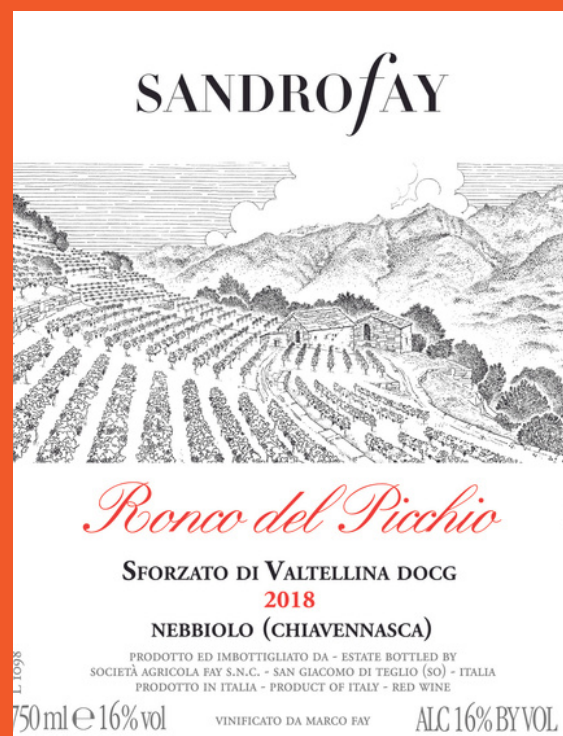
Filtration agents: None

Stabilization agents: None

Yeast utilized: Organic, Native yeasts



SUSTAINABLE



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THE STORY

WINERY LOCATION: Teglio, Valtellina, Lombardy, Italy

NAME OF VINEYARD: Sotcastel- named for the nearby castle

GRAPES: 100% Chardonnay

DESIGNATION: Alpi Retiche IGT

VINEYARD SOURCES: Sottocastello vineyard in Valgella

VINEYARD SIZE + ALTITUDE: 0.7 hectares, 830m above sea level

AGE OF VINES: 5 years

SOIL: Sand, silt and schist

SKIN MACERATION TIME: 2 days

FERMENTATION + AGING: Fermentation takes place in steel tanks followed by 9 months aging in neutral French oak 5 HL barrels (25%) and the remainder in stainless steel before blending and bottling.

ANNUAL PRODUCTION: 5,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

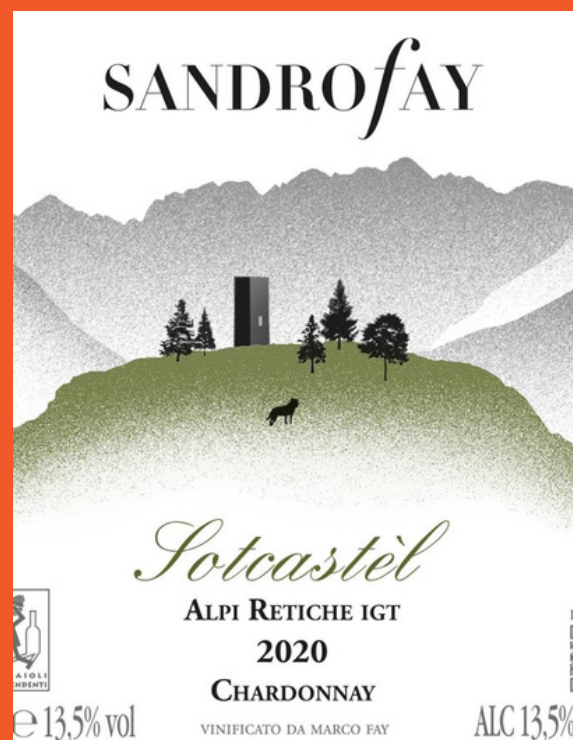
Filtration agents: None

Stabilization agents: None

Yeast utilized: Native yeasts



S U S T A I N A B L E



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.

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WINERY LOCATION: Teglio, Valtellina, Lombardy, Italy

NAME OF VINEYARD: Tei is local dialect for Teglio, where the winery is located

GRAPES: 100% Nebbiolo

DESIGNATION: Rosso di Valtellina DOC

VINEYARD SOURCES: Selection of vineyards in Valgella

VINEYARD SIZE + ALTITUDE: 2.5 hectares, 600-700 m above sea level

AGE OF VINES: Oldest vines up to 40 years.

SOIL: Sand, silt and schist

SKIN MACERATION TIME: 2 weeks

FERMENTATION + AGING: Fermentation and aging takes place in steel tanks before bottling.

ANNUAL PRODUCTION: 14,000 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

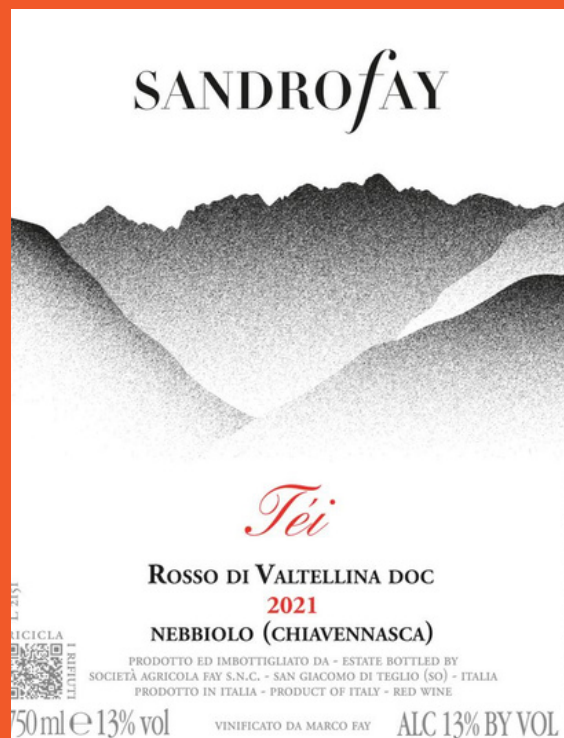
Filtration agents: None

Stabilization agents: None

Yeast utilized: Native yeasts



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WINERY LOCATION: Teglio, Valtellina, Lombardy, Italy

NAME OF VINEYARD: La Faya is the local dialect for the family's name

GRAPES: 60% Nebbiolo, 30% Merlot, and 10% Syrah

DESIGNATION: Alpi Retiche IGT

VINEYARD SOURCES: La Faya cru in Valgella

VINEYARD SIZE +ALTITUDE: 0.7 hectares, 550 m above sea level

AGE OF VINES: Oldest vines up to 20 years.

SOIL: Sand, silt and schist

SKIN MACERATION TIME: 2 weeks

FERMENTATION + AGING: Fermentation in stainless steel followed by malolactic fermentation and aging in a combination of neutral French 5HL and 25HL Slavonian botti.

ANNUAL PRODUCTION: 4,300 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

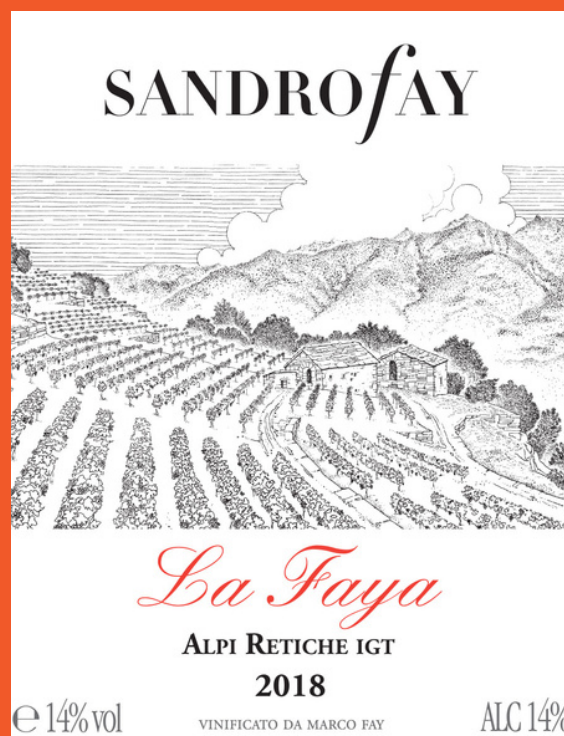
Filtration agents: None

Stabilization agents: None

Yeast utilized: Native yeasts



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NAME OF VINEYARD: Costa Bassa refers to the 'lower plot' or baseline as these vines are planted at lower elevation.

GRAPES: 100% Nebbiolo

DESIGNATION: Valtellina Superiore DOCG Valgella

VINEYARD SOURCES: Costa Bassa cru in Valgella

VINEYARD SIZE + ALTITUDE: 3 hectares, 350-450m above sea level

AGE OF VINES: Oldest vines up to 40 years.

SOIL: Sand, silt and schist

SKIN MACERATION TIME: 2 weeks

FERMENTATION + AGING: Fermentation in stainless steel followed by malolactic fermentation and aging in 25HL Slavonian oak Botti for 1 year

ANNUAL PRODUCTION: 25,600 bottles each vintage

ADDITIONAL TECHNICAL INFORMATION:

Sulfites (ppm): Below 90 ppm

Filtration agents: None

Stabilization agents: None

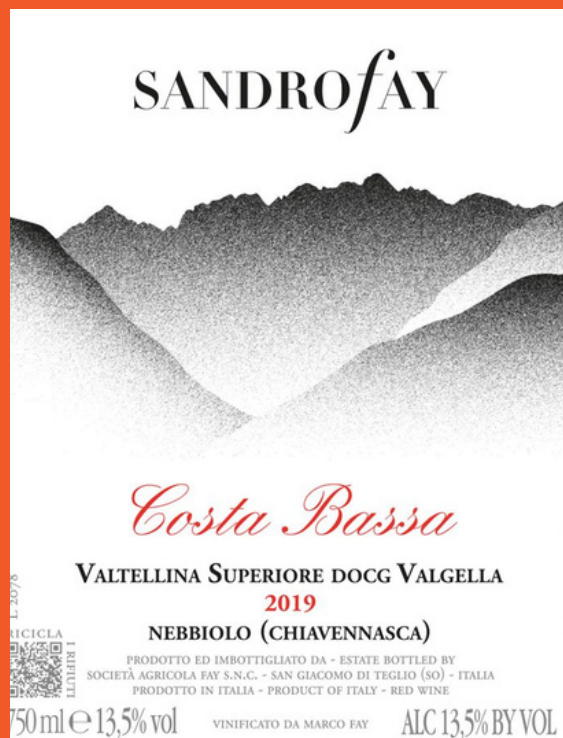
Yeast utilized: Native yeasts



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