

SANDROfAY

THE STORY

WINERY LOCATION: Toglio, 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



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 Toglio, 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.