

# SANDROfAY

## 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

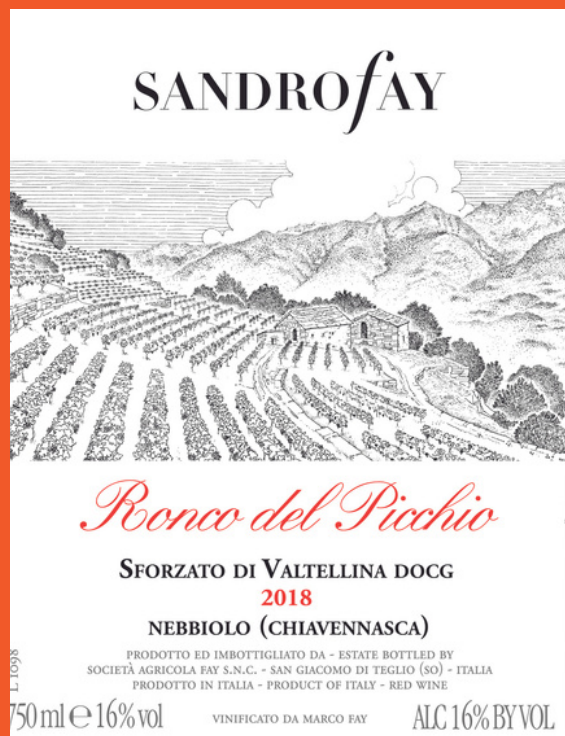
Filtration agents: None

Stabilization agents: None

Yeast utilized: Organic, Native yeasts



SUSTAINABLE



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.