

SANDRO FAY

San Giacomo di Teglio, Valtellina, Lombardia, Italy



ABOUT THE PRODUCER

In 1971, Sandro Fay embarked on the journey of revitalizing his family's modest vineyard in San Giacomo di Teglio, nestled within the Valtellina Superiore DOCG region. By 1973, Fay had formally established Azienda Agricola Fay and embarked on a gradual expansion of the vineyard, integrating additional parcels of land meticulously chosen for their diverse soil compositions and altitudes ranging from 350 meters to 900 meters on steep mountain slopes. Today, Sandro's children, Marco and Elena, carry on the family legacy. Marco, who studied oenology in Trentino and honed his skills in Barolo, infuses his expertise into the terraced family vineyards, crafting distinguished single-vineyard wines centered around the Chiavennasca variety, known beyond Valtellina as Nebbiolo.

Read more – www.vinifay.it/



IN THE VINEYARD

ORGANIC BIODYNAMIC PRACTICES

The winery is sustainable

TOTAL AREA UNDER VINE

15 Hectares

LOCATION OF VINEYARDS

Valgella & Sassella

SOIL DETAILS

Sand, silt and schist

GRAPES

Nebbiolo, Syrah, Merlot and Chardonnay



IN THE CELLAR

WINEMAKER

Marco Fay

YEAST UTILIZED

Wild yeasts

FILTRATION STABILIZATION

Light filtration and cold stabilization

FERMENTATION & AGING VESSELS

All wines undergo temperature controlled fermentation and aging in stainless steel followed by aging in a combination of neutral French & Slavonian oak



ADDITIONAL NOTES

WINEMAKING STYLE

Marco embraces a Burgundian philosophy in managing his vineyards and cellar, dedicated to showcasing the pure essence and distinctive character of every plot.

WINES PRODUCED

Chardonnay Sotcastèl, Rosso di Valtellina Tei, Valtellina Superiore Valgella, Alpi Retiche La Faya, Valtellina Sup. Sassella Il Glicine, Valtellina Sup. Valgella Ca'Morei, Valtellina Sup. Riserva Valgella Carteria, Sforzato Ronco del Picchio

TOTAL PRODUCTION

Depending on the vintage, roughly 70,000 bottles are produced each year

