



**fabio
motta**



This is the wine with which my experience as a winemaker was born. A single vineyard wine in which I frankly find all the characteristics of Bolgheri that I love: clear and juicy fruit, balance. Merlot brings volume and softness, Cabernet Sauvignon structure. I give great space to the very Tuscan Sangiovese which gives complexity and drinkability. It is enjoyable from a young age and extremely versatile.

TECHNICAL NOTES

Company: az agr Fabio Motta

Denomination: Pievi - Bolgheri Rosso Doc

Grape variety: Merlot 50% - Cabernet Sauvignon 25% - Sangiovese 25%

Production area: Bolgheri

Soil: sedimentary clay

Bottles produced: 20.000

Harvest period: from the end of August to the end of September

Training system: guyot

Height of the vineyards: 50 m. above sea level

Exposure: South - West

VINIFICATION

The grapes picked at full ripeness are fermented exclusively with natural yeasts in concrete tanks, the hat is submerged manually for the entire duration of the fermentation which normally takes 2 weeks for each variety.

After the racking and spontaneous malolactic fermentations, the wines are normally assembled before the end of the year, after which it returns for a year to refine in non-vitrified concrete tanks. After the appropriate filtrations it is bottled and ages at least for 6 months in the bottle.