



**fabio
motta**



After working with Sangiovese for ten years, I finally decided to produce one in purity. For too long I had unfairly relegated this wine to a marginal role in the my production. It is not only the vine of the Tuscan tradition, but it is also the most technically difficult grape, at the same time capable of giving great emotions.

The name (lo scudiere means "the Squire" in Italian) pays homage to its most illustrious predecessor, pioneer of the Sangiovesi in Bolgheri, the Cavaliere by Michele Satta, to whom I will always be grateful.

TECHNICAL NOTES

Company: az agr Fabio Motta

Denomination: Lo Scudiere - Toscana Igt Sangiovese

Grape variety: 100% Sangiovese

Production area: Bolgheri, Le Pievi vineyards

Soil: Variable, with layers of clay, sand and silt

Bottles produced: 3.000

Harvest period: end of september

Training system: Guyot

Height of the vineyards: 50 m. above sea level

Exposure: South-West

VINIFICATION

The harvest is done by hand, in small baskets. 25% of the grapes, not destemmed, they ferment in 30 hl traditional wooden vats. The frequency and duration of pumping over depends on the outcome of the tests tastings, carried out daily. The maceration continues for over a month. After racking and malolactic fermentation it ages in used barriques for at least one year.