



**fabio
motta**



TECHNICAL NOTES

Winery: az agr Fabio Motta

Wine: Pievi - Bolgheri rosso doc

Varietals: Merlot 50% - Cabernet Sauvignon 25% - Sangiovese 25%

Production subregion: Bolgheri

Soil: sedimentary clay mixed sand, rich in iron

Bottles produced: 10.000

Alcohol content: 13,5 % vol.

Harvest time: end of august (Merlot); middle september (Sangiovese); beginning October (Cabernet)

Training system: spurred cordon

Altitude: 50 mt. a.s.l.

Exposition: South - West

Each variety is harvested at full ripening by hand in small baskets. It is fermented in wooden barrels of 33 hl size with the natural yeasts only. The cap is pushed down by hand twice a day and in the first days of fermentation I often do delastages to let the must breathe. Normally the fermentations takes 2 weeks for each variety, after that the wine is blended and passes into 2 and 3 years old barriques where naturally runs the malolactic fermentation and rests for 12 months it is bottled without undergoing any filtration or fining. The bottle is closed with a "extra" quality natural cork from Sardinia.

Total acidity: 5.1 g/l

Volatile acidity: 0.6 g/l

PH: 3.6

Sulphites total: 45 mg/l

Fining: fresh oak barriques lightly toasted, 2 and 3 years old

TASTING NOTES

Colour: intense ruby red

Nose: intense fresh red fruit, violet, cigar box

Palate: fresh fruit corresponding to the nose, balsamical notes. Tannins are present but ripened, rich minerality and balance between alcohol and aromatic component.

Pairings: all kind of meat, ham e formaggi and aged cheese. Pasta dishes with rich sauces.