



**fabio
motta**



After working for ten years with Sangiovese , I decided to produce a wine entirely based on this grape variety. It does not only embody the Tuscan tradition, but it is also the hardest, and, at the same time, the most exciting variety to work with. The name of this wine pays tribute to one of its most renowned predecessor, a pioneer of the Sangiovese in Bolgheri, il Cavaliere by Michele Satta. I will always be grateful to this wine, and, especially, to this man.

TECHNICAL NOTES

Winery: az agr Fabio Motta

Appellation: Lo Scudiere - Toscana Igt Sangiovese

Varietals: 100% Sangiovese

Production subregion: Bolgheri, Le Pieve vineyards

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

Bottles produced: 1,300

Alcohol content: 13.5 % vol.

Harvest time: end of september

Training system: Guyot

Altitude: 50 mt. a.s.l.

Exposition: South-West

VINIFICAZIONE

Grapes have been hand-picked in small crates. 25% of non-destemmed grapes fermented in oak vats of 30 hl. Pumping overs have different frequency and duration, depending on the results of the tasting I carried out on a daily basis. Maceration on the skins lasted for more than a month. The ageing process took place in old barriques.

Total acidity: 6.8 g/l

Volatile acidity: 0.7 g/l

PH: 3.3

Sulphites total: 72 mg/l

Sulphites free: 25 mg/l