



TECHNICAL NOTES

Winery: az agr Fabio Motta

Wine: Nova - Bolgheri bianco doc

Varietals: 90% Vermentino - 10% Viognier

Production subregion: Bolgheri from "Vignanova" vineyard, Le Fornacelle

Soil: sedimentary clay mixed sand, rich in iron

Bottles produced: 3.500

Alcohol content: 12,5 % vol.

Harvest time: middle september

Training system: guyot

Altitude: 50 mt. a.s.l.

Exposition: South - West

The grapes are harvested in small cases. The pressing process is long and soft and is about the whole bunches, with the grasps so that it is more delicate on the berries. The must stands at 5 c° for two days for the static decantation, after that it is ranked and inoculated with selected yeasts.

The whole fermentation process takes place below 13° and lasts for almost 30 days in order to preserve the primary flavours. The wine rests on the fine lees until the bottling that normally occurs 4/5 months after the harvest time. It is filtrated only once, just before the bottling.

TASTING NOTES

Colour: pale yellow, with greeny notes

Nose and Palate: subtle with sensations of broom flowers and acacia. The viognier gives some delicate notes of exotic fruits. In the evolution the nose becomes even more important with sensations of almond. Very elegant and rich in the mouth, sapid and good acidity.