



**fabio  
motta**



In 2012 I purchased and began cultivating this small vineyard represents the excellence of Bolgheri's land and mine production. The soil is clayey and rich in skeleton, which allows for a very gradual maturation, especially significant aspect for the Merlot. The character of the wine is therefore mediterranean but balanced.

#### TECHNICAL NOTES

**Company:** az agr Fabio Motta

**Denomination:** Le Gonnare - Bolgheri rosso superiore Doc

**Grape variety:** 70% Merlot - 30% Cabernet Sauvignon

**Production area:** Bolgheri

**Soil:** sedimentary clay mixed sand, rich in iron

**Bottles produced:** 3.300

**Harvest period:** beginning of September. (Merlot) late September (Cabernet Sauvignon)

**Training system:** guyot

**Height of the vineyards:** 150 m. above sea level

**Exposure:** North - North West

#### VINIFICATION

The grapes are harvested in small baskets, they come entirely destemmed and pressed. Ferment as always with natural yeasts in tanks of non-vitrified cement, paying particular attention to maceration times.

After the natural malolactic fermentation it goes into barriques of which 25% are new, preferring light toasted.

Here it ages for 18 months and after the appropriate filtrations it is ready at bottling. Remains in the bottle for at least 1 year.