



**fabio
motta**



TECHNICAL NOTES

Winery: az agr Fabio Motta

Appellation: Le Gonnare - Bolgheri rosso superiore doc

Varietals: Merlot 85% - Syrah 15%

Production subregion: Bolgheri

Soil: sedimentary clay mixed sand, rich in iron

Bottles produced: 3.300

Alcohol content: 14 % vol.

Harvest time: beginning september (Merlot) middle September (Syrah)

Training system: spurred cordon

Altitude: 50 mt. a.s.l.

Exposition: West

In the year 2012 I purchased and I started cultivating this small vineyard that represents the excellence of Bolgheri land and of my own production. The soil is rich in clay and stones that allows a gradual ripening. This is rare and significant, especially for Merlot grapes. The character of the wine is mediterranean but very balanced.

The grapes are harvested in small cases and entirely destemmed and crushed. As usual fermentations are made with natural yeasts with the highest care to the maceration time. After the natural malolactic fermentation the wine goes in barriques, one third new oak. It ages for about 18 months then it is bottled and after one year it's ready for being sold.

Total acidity: 5.3 g/l

Volatile acidity: 0.6 g/l

PH: 3.3

Sulphites total: 45 mg/l

Sulphites free: 15 mg/l

Residual sugar: 0.32 g/l