



**fabio  
motta**



My research in the "white" world led me to the definition of this unconventional wine.

I have always found that the most interesting aspect of Vermentino lies in the skin. It is a delicious grape to eat, rich in aromatic notes. So I wanted to vinify Vermentino from "LE Gonnare" vineyard, a small area planted in 1987, leaving the skins to macerate with the must during alcoholic fermentation.

A 6-day contact that transferred these aromatic suggestions and a golden color to the wine, without weighing it down.

A mouth full and tense at the same time.

#### TECHNICAL NOTES

**Company:** az agr Fabio Motta

**Denomination:** Le Gonnare - Toscana Igt Vermentino

**Grape variety:** 100% Vermentino

**Production area:** Bolgheri, Le Gonnare vineyards

**Soil:** sandy - sedimentary clay

**Bottles produced:** 2.000

**Harvest period:** 10th september

**Training system:** Guyot

**Height of the vineyards:** 50 mt. above sea level

**Exposure:** North

#### VINIFICATION

The harvest is manual in small crates. The de-stemmed grapes are pressed and fermented in a steel vat at a controlled temperature for 5-7 days, until the alcoholic fermentation is complete. Then the wine is drawn off and cooled. It does not carry out malolactic fermentation. It clarifies only with thermal methods. Rest 4months in a ceramic container. It is filtered at the time of bottling.