



fabio motta

Bolgheri Rosso DOC

Le Pievi

APPELLATION: Bolgheri rosso D.O.C.

GRAPE: 50% Merlot, 20% Cabernet Sauvignon, 20% Sangiovese, 10% Syrah

VINEYARD EXPOSURE: Southwest, 50 metres a.s.l.

SOIL COMPOSITION: Sandy - sedimentary clay

HARVESTING PERIOD: Late August to early September

TRAINING SYSTEM: Guyot

VINIFICATION AND AGEING: The grapes are harvested when fully ripe and are fermented exclusively in concrete tanks, with manual submersion of the cap for the duration of fermentation, which lasts about two weeks for each variety. After drawing off and malo-lactic fermentation, the wines are blend-ed, before the end of the year, and then returned to unglazed concrete vats to age. This is followed by bottling and a minimum of six months' bottle ageing

COLOUR: Ruby red

BOUQUET: Red rose, hibiscus flower and violet combine with the fragrance of cherry, redcurrant and orange zest. Hints of Mediterranean scrub with marjoram, myrtle and eucalyptus emerge in the finish

PALATE: Savoury and fruity with a fresh, fine tannic texture. The finish is precise, Mediterranean and persistent

ALCOHOL CONTENT: 14%

BOTTLE: Bordolese

SERVING TEMPERATURE: 12°C

GASTRONOMIC PAIRINGS: "Caciucco alla livornese" fish soup, duck with orange



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AGRICOLE GUSSALLI BERETTA