



fabio motta

Bolgheri Rosso Superiore DOC *Le Gonnare*

APPELLATION: Bolgheri Rosso Superiore D.O.C.

GRAPE: 70% Merlot, 30% Cabernet Sauvignon

VINEYARD EXPOSURE: North, northwest, 150 metres a.s.l.

SOIL COMPOSITION: Sandy - sedimentary clay

HARVEST: Into small crates

HARVESTING PERIOD: Early September (Merlot) to late September (Cabernet Sauvignon)

TRAINING SYSTEM: Guyot

VINIFICATION AND AGEING: The grapes are completely destemmed and crushed. Fermentation takes place in unglazed concrete tanks, taking particular care with regard to the time devoted to maceration. After malolactic fermentation, the wine spends some time in lightly toasted barriques, 20% of which are new. It ages here for about 12 months before bottling, followed by at least a year of bottle ageing

COLOUR: Carmine red

BOUQUET: Intense and precise notes of violet, red rose, blackberry, black cherry and plum. Hints of apricot and myrtle berries. The finish reveals notes of coffee beans, liquorice root, mint and eucalyptus

PALATE: Full and pleasantly elegant. The tannic texture is fine and precise, supported by good acidity. The finish is fresh, savoury and persistent with fruity and balsamic nuances

ALCOHOL CONTENT: 13.5%

BOTTLE: Bordolese

SERVING TEMPERATURE: 13°C

GASTRONOMIC PAIRINGS: Stewed wild boar, braised cheek with truffle-infused mashed potatoes, chestnut, mushroom and crispy bacon soup



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AGRICOLE GUSSALLI BERETTA