



fabio motta

Toscana Sangiovese IGT

Lo Scudiere

APPELLATION: Toscana Sangiovese I.G.T.

GRAPE: 100% Sangiovese

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

SOIL COMPOSITION: Sandy - sedimentary clay

HARVEST: By hand into small crates

HARVESTING PERIOD: Mid-September

TRAINING SYSTEM: Guyot

VINIFICATION AND AGEING: Vinification takes place in 30 hl truncated conical wooden vats. 25% of the grapes ferment in whole bunches. The frequency and duration of pumping over depends on the results of the tastings, which are carried out daily. Maceration lasts over a month. After drawing off and malo-lactic fermentation, the wine is aged in used barriques for at least a year. This is followed by an additional year of bottle ageing

COLOUR: Bright carmine red

BOUQUET: Mediterranean scents of myrtle, helichrysum and lavender. Followed by violet and dried orange, raspberry and redcurrant. Balsamic touches of juniper mingle with fresh tobacco leaves

PALATE: Fresh and lively, with a fine and captivating tannic texture and an excellent balance of savoury notes, freshness and tannins. The persistent finish recaptures the scents and flavours of red fruits and Mediterranean scrub

ALCOHOL CONTENT: 14%

BOTTLE: Bordolese

SERVING TEMPERATURE: 12°C

GASTRONOMIC PAIRINGS: Pappardelle with pigeon, lamb chops with yoghurt and mint sauce



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