



FABIO MOTTA BOLGHERI ROSSO SUPERIORE DOC LE GONNARE

Region	Soil	Elevation	Alcohol
Bolgheri Rosso Superiore D.O.C., Bolgheri	Sandy, sedimentary clay, clayey soil rich in skeleton and iron	150 meters above sea level	13.5%

Vineyard Le Gonnare single vineyard; north and northwest exposure; Guyot training system

Grape Varieties 70% Merlot, 30% Cabernet Sauvignon

Vinification The grapes are harvested into small crates, completely destemmed and crushed. Fermentation takes place in unglazed, non-vitrified concrete tanks with natural yeasts, paying particular attention to maceration times. After natural malolactic fermentation, the wine is transferred into lightly toasted barriques, 20–25% of which are new.

Aging Aged in barriques for 12 to 18 months before bottling, followed by at least one year of bottle ageing.

Tasting Notes Carmine red in colour. Intense and precise bouquet of violet and red rose, blackberry, black cherry and plum, with hints of apricot and myrtle berries. The finish reveals notes of coffee beans, liquorice root, mint and eucalyptus. On the palate the wine is full and pleasantly elegant, with a fine and precise tannic texture supported by good acidity. The finish is fresh, savoury and persistent, with fruity and balsamic nuances.

Reviews 2023 Vintage

Decanter: 97 Points

2022 Vintage

Decanter: 96 Points

James Suckling: 94 Points

Robert Parker: 93 Points

Jancis Robinson: 17/20

2021 Vintage

Robert Parker: 95 Points