



## 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** 2022 Vintage

**Decanter: 96 Points**

**James Suckling: 94 Points**

**Jancis Robinson: 17/20**

2021 Vintage

**Robert Parker: 95 Points**