



FABIO MOTTA BOLGHERI ROSSO DOC LE PIEVI

Region	Soil	Elevation	Alcohol
Bolgheri Rosso DOC, Tuscany, Italy	Sandy, sedimentary clay	50 meters above sea level	14%

Vineyard Single vineyard “Pievi”; Guyot-trained vines with southwest exposure

Grape Varieties 50% Merlot, 20% Cabernet Sauvignon, 20% Sangiovese, 10% Syrah

Vinification 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 malolactic fermentation, the wines are blended before the end of the year.

Aging The wines are returned to unglazed concrete vats to age, followed by bottling and a minimum of six months’ bottle ageing.

Tasting Notes Ruby red in colour. Bouquet of red rose, hibiscus flower and violet combined with the fragrance of cherry, redcurrant and orange zest. Hints of Mediterranean scrub with marjoram, myrtle and eucalyptus emerge in the finish. Savoury and fruity on the palate with a fresh, fine tannic texture. The finish is precise, Mediterranean and persistent.

Reviews 2024 Vintage

Wine Enthusiast: 91 Points

2023 Vintage

Decanter: 96 Points

James Suckling: 92 Points

Wine Enthusiast: Best Buy

2022 Vintage

Decanter: 95 Points

James Suckling: 94 Points