



## 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** 2023 Vintage

**James Suckling: 92 Points**

**Wine Enthusiast: Best Buy**

2022 Vintage

**Decanter: 95 Points**

**James Suckling: 94**