



Fabio Motta Bolgheri Rosso “Pievi”

Varietal: 50% Merlot, 25% Cabernet Sauvignon, 25% Sangiovese

Soil: Sedimentary clay mixed with sand, rich in iron.

Elevation: 50 mt S.W. exposure

Practice:

Dry Extract: gr / liter

Appellation:

Production: cs

Alcohol %: 13.5

ph:

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes. A fruity, fresh red with currant and blueberry aromas and flavors. Medium body. Firm tannins and a silky finish

Vinification: Each variety is harvested by hand at full ripening in small baskets. Pievi is fermented in wooden barrels of 33 hl size with natural yeasts only. The cap is pushed down by hand twice a day and in the first days of fermentation. Frequent delastages are performed to let the must breathe. Normally the fermentation takes 2 weeks for each variety, after which the wine is blended and transferred into 2 and 3 year old barriques for the malolactic fermentation.

Aging: This wine ages in oak for 12 months. Pievi is not filtered.

Food Pairing : Braised beef and veal. Grilled pork with herbs. Ossobuco.

Accolades

92 pts J Suckling - 2017 vintage

91 pts R Paret - 2016 vintage



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