



Fabio Motta Bolgheri Superiore “Le Gonnare”



Varietal: 85% Merlot, 15% Syrah

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

Elevation: 50 mt Western exposure

Practice:

Dry Extract: gr / liter

Production: cs

Appellation:

ph:

Alcohol %: 14

Residual Sugar: gr / liter

Acidity: gr / liter



Tasting Notes. A Once again, Fabio Motta knocks it out of the ballpark. The Bolgheri Superiore Le Gonnare is another super rich and densely concentrated Tuscan blended wine. This blend of 85% Merlot and 15% Syrah is soft and velvety. In fact, the wine plays its best cards in terms of the supple and soft nature of the mouthfeel and tannins. The wine is partially aged (only 20%) in new oak. Only 6,600 bottles were made.

Vinification: The grapes for Le Gonnare are harvested in small cases and entirely destemmed and crushed. Fermentation takes place with the use of natural yeasts, giving the highest attention to the maceration on the skins. After the natural malolactic fermentation, the wine goes into barriques, one third new oak.

Aging: Le Gonnare ages approximately 18 months in oak and 1 year in the bottle.

Food Pairing : Hearty stew made with lamb shanks, Meat-based pizzas, especially if wood-fired.

Accolades

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