



AZIENDA AGRICOLA

IL MOTTOLO

The Winery is located in Baone, Padova in the Veneto region, in the southern part of the Euganean Hills, considered the most interesting for the production of quality wines. A small part, about a hectare, is in the neighbouring township of Arquà Petrarca. It is characterized by a particular Mediterranean type climate. Apart from vines, you can also find olive trees, broom and various types of wild orchids. It gets its name from the characteristic *motoli*, typical calcareous projections which are common in the area. They are of volcanic origin and were formed about 30 million years ago following underwater eruptions in the sea which covered the area at that time. When the waters receded, some hills remained, made of lava where the eruption had perforated the surface and calcareous where the eruptions had only raised the surface.

This results in structured wines but at the same time with fresh and mineral overtones, which render them fragrant. Our wines are the fruit of an ancient and deep rooted link to the land, consolidated over the centuries. Moscato Bianco has been present since Roman times, Moscato Giallo DOCG was imported in the 1400s by the Venetians returning from their voyages in the Mediterranean. Cabernet, originating in France and after a transit in Piedmont arrived in the Euganean Hills in around 1870. It was cultivated and then studied and catalogued at the nearby Conegliano School of Oenology *Scuola Enologica di Conegliano*. Merlot arrived after a few years and has also become an integral part of our viticulture. Proof of this long standing tradition is a 60 year old vine, which still proudly produces grapes, and which can be found within our vineyard.

Yield per hectare ranges from 70-80 quintals to 40-50 for the more important wines. Repeated and close checks of the vine during the maturation stage and in the days before harvesting allows us to obtain high quality grapes, a fundamental requirement in order to obtain a quality wine. All our grapes are picked by hand. The yeasts are in part natural and in part selected. Sulphite content is low about 50mg per litre. Plant density per hectare ranges from 3,000 to 10,000. The age of the vines is between 10 and 60 years old. All of the vines are situated around the winery which allows us to begin vinification immediately after harvesting, to conserve the grapes integrally and to avoid undesired pre fermentation.

After crushing and destemming the grapes begin fermentation and maceration for about 15 days, with daily punching down, and then ageing begins in 500 litre French oak tonneaux, 30% of which are new and 70% in second and third year use. There follows a period of bottle ageing of about 10-15 months.

Il Mottolo, although founded only a few years ago, has committed itself to the search for quality. It has received glowing acclaim for its quality (and price) in all of the most important specialist guides (Gambero Rosso, Espresso, AIS, Slow-Food, L. Maroni.) and we are confident that over the next few years we will continue to improve, comforted also by the tastings of the wine in barrels of the last two harvests. For our part we would like to convey the image of a territorial wine, the fruit of the meticulous work carried out in the vineyard.