



VILLA DONORATICO 2004

BOLGHERI DOC ROSSO

To describe a wine, it is necessary to find out about its origin – the landscape, the place, the environment from which it is born: this is the only way to fully understand its nature.

Villa Donoratico is a decidedly consistent and complex wine that reveals deep bond with the territory.

COMPOSITION

Cabernet Sauvignon 65% Merlot 25% Cabernet Franc 10%

VINIFICATION

Grapes are harvested manually and selected on the sorting table; whole and intact grapes fall into the tanks thanks to the force of gravity.

All varieties are vinified separately; fermentation and maceration took place in stainless steel tanks for roughly 20-25 days at a controlled temperature that never exceeded 28° C.

After undergoing malolactic fermentation, 80% of the wine aged in 500-l French and Austrian oak tonneaux while the remaining 20% in 225-l French oak barriques. The wine then refined in the bottle.

TERROIR

Altitude:	30/80 M. ASL
Vineyard exposure:	NORD-SUD
Plant density:	6000 PLANTS/HA
Yield per hectare:	70 QA/HA
Soil:	CONTINENTAL SANDS AND FLYSCH* *SEDIMENTARY ROCKS CONSISTING OF LIMESTONE, MARBLE, CLAY INTERBEDDED WITH SANDSTONES AND SILICEOUS ROCKS

CLIMATE

After a rainy autumn followed by a winter with fairly low average temperatures, the development of vegetation in 2004 was delayed compared to previous years carrying into the veraison and maturation phases. Argentiera's vineyards took reprieve from the constant ventilation of the sea and their altitude above the plains of Bolgheri. The season progressed in such a way that the grapes were able to excel until the end of October. Harvest was delayed by a few weeks until the grapes were able to reach an optimal qualitative and quantitative state.