



## VILLA DONORATICO 2006

### 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

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Cabernet Sauvignon 60% Cabernet Franc 30% Merlot 10%

### VINIFICATION

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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

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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

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Following a mild winter and spring, the 2006 vintage was characterized by little rainfall during the summer months which caused for very small berries and consequently a lower yield per hectare during harvest. August was cool, with temperatures below average which brought the plants back to normal seasonal growth development. September and October were sunny months with just a few intense occasions of precipitation in the second part of September. These conditions allowed grapes to ripen perfectly with an excellent quality standard. Harvest started during the second week of September with Merlot, followed by Cabernet Franc and Syrah, and finally Cabernet Sauvignon in mid-October.