



## VILLA DONORATICO 2008

### 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% Merlot 20% Cabernet Franc 20%

### 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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Winter of 2008 was relatively mild and not particularly rainy. Temperatures fell around the middle of March, remaining below the seasonal average for roughly three weeks. This delayed plant growth by about 10 days, with repercussions on the subsequent phenological phases (blossoming and veraison). Frequent rain fell during the blossoming period with a considerable and unfortunate drop in temperatures, causing production to fall to 20% less than normal. Summer was generally settled, apart from water stress and an unusually hot period between the end of August and the first half of September. The course of ripening nonetheless remained standard for all varieties; however harvest periods were very close together.