



## VILLA DONORATICO 2010

### 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 45% Cabernet Franc 30% Merlot 15%  
Petit Verdot 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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Below average temperatures in the winter allowed vines to have necessary rest. Mid-March saw a heavy snowfall and Spring was colder than usual with heavy rainfall. The seasonal development brought a delay in budbreak and veraison and a slower plant growth in the initial stages. July was hot with plenty of sunshine and no rain, allowing the plants to develop well, while August brought about 70 mm of rainfall but with temperatures withstanding above 32°C. Harvest began 2 weeks later than usual because of Spring's delay, finishing in mid-October with overall excellent polyphenolic development and balance in sugars.