



VILLA DONORATICO 2011

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 30% Cabernet Franc 30% Merlot 25%
Petit Verdot 15%

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 long, harsh winter, spring was marked by abundant rains and below average temperatures which continued throughout May. Only in June did temperatures rise and reach seasonal average, with a few hot days favoring plant growth. The subsequent summer months were sunny and very hot, with just 2 days of summer thunderstorms at the end of July. The last weeks in August were extremely hot and harvest began well in advance, first with Merlot and following into September with Cabernet Franc and Syrah. The last plots of Cabernet Sauvignon were harvested in the last 10 days of the month. Alcoholic strength was higher with ideal levels of phenolic maturity. Merlot is the varietal that benefited most, expressing intense aromas and an excellent structural quality.