



VILLA DONORATICO 2012

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 45% Merlot 25% Cabernet Franc 15%

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

A particularly long, harsh winter hit Bolgheri with occasional snowfall and temperatures below 0°C for over 10 days in February. The following Spring was characterized by modern temperatures and rainfalls, but no issues with downy mildew or powdery mildew. Starting in June, temperatures increased substantially compared with 2011 reaching normal seasonal averages of 24°C which favored plant development and the onset of fruit. Considerable diurnal temperature changes over the summer months bode well for perfumes and polyphenols in the grapes. Harvest began early and ended early, on October 5, with excellent maturity.