



## VILLA DONORATICO 2013

### 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 40% Cabernet Franc 30% Merlot 20%  
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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Winter temperatures were average, and in the spring months of 2013, rainy and sunny days alternated. Temperatures were well below the seasonal average and carried into June delaying the growth of the vines. Low temperatures and heavy rains during the onset of fruit were responsible for lower yields. Summer was hot and short, rare rainfalls proved beneficial for the vines. A warm, dry September ensured perfect phenolic ripeness.