



## VILLA DONORATICO 2014

### 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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A wet winter gave way to an uncharacteristically dry and sunny spring that favored the beginning of the vineyards' vegetative stages. From June through the beginning of August, unusual weather conditions saw sunny days alternating with stormy ones, where median temperatures were below the seasonal average. Veraison was about a week later than normal, but during the second part of August conditions stabilized and remained sunny through September allowing the grapes to carry out a full, healthy maturation. The constant ventilation offered by the Mediterranean Sea and the unique positioning of Argentiera's vineyards prevented humidity stagnation.