



VILLA DONORATICO 2016

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 50% Merlot 30% Cabernet Franc 15%
Petit Verdot 5%

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 rather mild winter, with sufficient rains. Budbreak came early, and springtime was characterized by humidity. With the arrival of summer - warm, bright, and particularly dry - the growing period was slowed, favoring a thickening of the skins around the grapes, an accumulation of tannins and a rapid maturation of the seeds. In the Bolgheri area, the warm, dry temperatures extended through September, with a period of abundant rain that helped the Merlot and Cabernet Franc from the highest vineyards to produce grapes with an exalted richness and maturity. Today, the 2016 vintage - particularly dense and balanced - enters into the echelons of the decade's greatest vintages, along with 2010, 2012 and 2015.