



## VILLA DONORATICO 2017

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

### 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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After an extremely mild and dry winter, the vine's shoots emerged about 10 days earlier than the historical norm, followed by an abrupt slowing of growth due to a week with very low temperatures. A total absence of rain continued throughout the spring, a favorable situation for health and vegetative development. Water stress began to be worrisome during the summer, given the total absence of rain.

On the most sensitive soils, the drought was feared to provoke blockage of the plants - a dire phenomena - which was countered by careful monitoring and attention in the vineyards. Torrid temperatures continued through August, consistently soaring above 30°C, which led to an early harvest of various parcels of Merlot. Fortunately, September began with a rainfall of 30mm, followed by another of 40mm, ensure maturation for Cabernet Franc and Cabernet Sauvignon without excessive concentration of sugars. Harvest ended with a parcel of Cabernet Sauvignon next to the cellar on September 26th, 10 days ahead of 2016.

The production was 15% less than average, but the quality is very good with wines that seem to have absorbed the summer heat without suffering imbalance.