

VILLA DONORATICO

2021

BOLGHERI ROSSO DOC

The personification of an exceptional terroir and authentic expression of what makes Bolgheri unique

Composition

Cabernet Sauvignon 45% Merlot 30% Cabernet Franc 15%
Petit Verdot 10%

Vineyards & terroir

Altitude: 30/80 m. s.l.m.

Soil: Continental sands and Flysch

Aspect: nord / sud

Density: 6000 Vine/hectar

Yield: 70 quintals/hectare

Winemaking process

Harvest method: manual

Fermentation and maceration: 25 days at controlled temperature of 28-30°C, in stainless steel tanks

Malolactic fermentation: in stainless steel tanks

Maturation: 12 months in French and Austrian 500-litre tonneaux

Bottle ageing: 6 months



Climate

The 2021 vintage will be a memorable one thanks to different elements: climate, which presented a dry and hot season; production, which yielded excellent quantity and quality; and the timely management of all harvesting activities in the vineyard and in the cellar.

It was a short harvest that began on September 2 and ended on October 1st, bringing in excellent results and proving the continuous productivity of Argentiera vineyards. All varieties have performed well despite the lack of rainfall throughout the maturation period, an unusual phenomenon for the Bolgheri coast. Nevertheless, the scarce rain has allowed the harvest of healthy and perfectly ripe grapes.

Vintage notes

In 2021, there has been an increasing focus on agronomic practices. In particular, the implementation of soil management techniques aimed at preserving the organic component. These interventions were directed at strengthening the vines' resilience to the ever more complex climatic conditions.

The 2021 harvest yielded a structured Bolgheri DOC Rosso with a fresh and pleasant character, thanks to the vineyards' peculiar northern exposure. This is what allowed the grapes – especially Merlot and Cabernet Franc – to reach timely and full maturation despite the lack of rainfall in September.