



## VILLA DONORATICO 2003

### 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 70% Merlot 25% Cabernet Franc 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

---

The weather in 2003 was undeniably unusual with very high temperatures and scarce rainfall. Nonetheless, the vineyards of Argentiera benefited from constant breezes from the sea, just 2km away, and their position at an altitude of 150-200m a.s.l. above the Bolgheri plain. Harvest began the last week of August with Merlot and continued until September 10. Cabernet Franc was harvested in mid-September and Cabernet Sauvignon between the last week of September and October 9.