



## VILLA DONORATICO 2005

### 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 65% Merlot 25% Cabernet Franc 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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After a rainy autumn followed by a winter with fairly low average temperatures, vegetative development in 2005 was delayed by 10-12 days in respect to previous years. Spring emerged with very good weather conditions encouraging the vines to develop well. June, July and August were mild, with average temperatures around 24°C, so that grapes ripened very slowly in perfect health. Harvest started with Merlot on September 15, followed by Cabernet Franc the last week of September and Cabernet Sauvignon from the end of September through October 10.