



## VILLA DONORATICO 2007

### 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% Cabernet Franc 25% Merlot 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 very mild winter, we expected early budbreak, but in reality it occurred just a few days in advance. April and May were temperate, allowing the fruit to set a few weeks in advance. Precipitation was reduced to intense, sporadic events. Veraison and early maturation for all varieties was homogeneous with lower than average quality in the bunches that led to a thinning by hand. Summer was quite cool, with a short period of heat stress at the end of July/ Short rains at the beginning and end of August balanced the water situation and allowed for perfect ripening with a great ratio of acidity and sugar. Harvest lasted from the beginning of September with Merlot to October 5 with Cabernet Sauvignon, about a week ahead of schedule.