



VILLA DONORATICO 2009

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 45% Cabernet Franc 25% Merlot 20%
Petit Verdot 10%

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

A long, severe winter with temperatures averaging between 0-7°C was followed by a spring with plenty of rain, re-balancing water resources which had been lacking since 2003. Slower plant growth in the spring was caused by low temperatures until June, when summer kicked off with sunny, hot, and dry conditions from mid-June through mid-September. This favorable seasonal trend led to fully ripened grapes, at times in advance, and an early start to harvest. Late September brought a few days of rain, threatening the last of the Cabernet Sauvignon, but excellent ventilation allowed the grapes to dry immediately without suffering damage.