



VILLA DONORATICO 2018

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 50% Merlot 30% Cabernet Franc 15%

Petit Verdot 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 year began with a generally mild winter and heavy rain. In February came the cold, with days recorded as low as -6°C, a rare occasion for the Bolgheri area. In spring, budding in April was delayed but without cause for alarm. Plentiful rains in May and June (178 mm) compromised the defense mechanisms of the plant in an already fragile phase: here, timeliness in the vineyard and the welcome exposure to sea winds were fundamental in the health of the vineyards in order not to compromise production. Summer was dry as usual, although average temperatures were lower than in recent years, peaking in the first week of August. Veraison was a bit slow, especially for certain varieties such as Cabernet Franc. The abundant spring rains guaranteed a long, slow maturation leading up to a sunny September that allowed us to arrive at the right maturation in each microzone. Harvest began on September 5th with the first parcels of merlot, followed by vermentino on the morning of September 18th. The end of September brought in the fresh and ventilated parcels of "Argentiera e Ginestre" merlot, followed by cabernet franc. Harvested concluded with cabernet sauvignon, harvested between the final days of September and October 5th.