



VILLA DONORATICO 2006

- Classification:** Bolgheri DOC red
- Vintage:** 2006
- Grape varieties:** 60% Cabernet Sauvignon, 30% Cabernet Franc, 10% Merlot.
- Climate:** Following a quite mild winter and spring, 2006 vintage was characterized by very few rainfalls during the summer months what caused a development of very small berries and consequently we had a low yield per hectare during harvest. August instead has been a cool month with temperatures below average what brought the plants back to the seasonal growing development.
- September and October have been two very sunny months with few intense precipitations in the second part of September balancing the water situation. This allowed the grapes a perfect ripening with an excellent quality standard.
- The grape-harvest started during the second September week with the harvest of Merlot, afterwards Cabernet Franc and Syrah have been harvested and it ended Mid of October with the harvest of Cabernet Sauvignon.
- Vinification:** The different grape varieties were vinified separately; fermentation and maceration took place in stainless steel tanks for about 22 days at a controlled temperature never over 28° C.
- The wine has then been transferred into new and one year used 225 l French oak barriques (Allier and Tronçais) where malolactic fermentation was completed. It was aged for 12 months in barriques and after the blending further 12 months in bottle.
- Alcohol: 14,5% Vol.
- Tasting notes:** Intense and deep ruby red colour. On the nose fresh with flavours of red fruit, liquorice and cocoa beside of toasted aromas, which exalt the nobility of the Barrique aging. On the palate generous with sweet and creamy tannins. A clear lingering finish with hints of spices and herbal aromas.