



TENUTA ARGENTIERA VILLA DONORATICO **2018**

D.O.C Bolgheri Rosso | MAGNUM Woodbox

This Magnum bottle is presented in a wooden box. Villa Donoratico Bolgheri D.O.C. Rosso 2018 is a consistent and complex red wine deeply linked to its area of origin. This versatile wine pairs well with roasts, red meat, game, and medium-mature cheeses. The vineyard is located beyond the Avenue of Pines and the Villa Serristori, and it traces the boundary between the hot summer heat and the cool breeze of the dense vegetation. The roots of the plants find their nourishment from the subsoil, which ranges from sand to stone. This unique combination gives the wine its distinct mineral character. Composition: 50% Cabernet Sauvignon 30% Merlot 15% Cabernet Franc 5% Petit Verdot The grapes are carefully handpicked and sorted twice before being sent to the tanks. Each grape variety is fermented and macerated separately in stainless steel tanks for about 20 to 25 days while maintaining a controlled temperature that does not exceed 28°C. After the malolactic fermentation, 80% of the wine is aged in 500-liter French and Austrian oak tonneaux, while the remaining 20% is aged in 225-liter French oak barriques. Finally, the wine is refined in the bottle.

Tasting notes

Taste

A vibrant flavour progression is reminiscent of fresh mint and delicate notes of Mediterranean scents; this wine encapsulates, in a single taste, the landscape of the Donoratico hills.