



## TENUTA ARGENTIERA VILLA DONORATICO 2017

### D.O.C Bolgheri Rosso | Jeroboam 3L

Villa Donoratico Bolgheri D.O.C Rosso 2017 is a wine of rich and silky taste made with Merlot, Cabernet Sauvignon, and Cabernet Franc grapes coming from the best sites of the vineyards, which are located 30-80m above sea level. The grapes were carefully handpicked and vinified separately; the fermentation and maceration took place over approximately 25 to 30 days in steel tanks with a temperature of 28/30° 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. Composition 50% Cabernet Sauvignon 30% Merlot 15% Cabernet Franc 5% Petit Verdot

#### **Tasting notes**

##### **Color**

Deep, intense, rich ruby red with purple hues.

##### **Aroma**

The nose reveals fruity aromas of cherries, plums and dark berries. Accompanied by spicy notes of black pepper, nutmeg, tobacco and juniper, complete the profundity of the rich bouquet.

##### **Taste**

Intense and creamy flavours emerge on the palate, fresh plum followed by mineral undertones and distinctive tannins accompanied by liquorice and wild berries. Villa Donoratico Bolgheri D.O.C Rosso 2017 is a wine of enormous versatility; it goes well with roasts, red meat, game, and medium-mature cheeses.

##### **Finish**

This wine has a balanced, smooth and round finish. Hints of mint are rounded off by a touch of chocolate and tobacco. As a result, the final tannins are supple and counterbalance the acid structure of the alcohol.