



ORNELLAIA

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- VINO DA TAVOLA DI TOSCANA

80% Cabernet Sauvignon, 16% Merlot, 4% Cabernet Franc

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is a *cuvée* of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique *terroir* developed in harmony with nature.



THE 1988 GROWING SEASON

The climate for the 1988 vintage was characterised by generally hot, sunny weather until the final phases of berry ripening with some peak temperatures during the month of August. The harvest was carried out entirely by hand, and the grapes were collected in baskets holding no more than 15 Kg. The Merlot was harvested on the 14th of September, and the Cabernet Sauvignon and Cabernet Franc were harvested starting on the 20th of September.



VINIFICATION AND AGEING

The grapes were destemmed and gently crushed, then introduced partly into wooden fermentors and partly into stainless steel tanks. The fermentation and maceration period lasted for 15-20 days. Then the wine was transferred into French oak barriques where it completed its malolactic fermentation. The wine was aged in French oak barriques from June 1989 until April 1990 (11 months). 40% of the barriques were of new French oak (mostly from Allier and Nevers) and 60% were once-used. This period was followed by a further 16 months in the bottle before release.