



ORNELLAIA

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- VINO DA TAVOLA DI TOSCANA

82% Cabernet Sauvignon, 14% 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 1991 GROWING SEASON

The climate for the 1991 vintage was characterised by a very cool and humid Spring. The Summer was very hot and dry, though the elevated temperatures finally diminished by the middle of August. During the first phase of maturation, there was a reduction in temperature and a considerable amount of rain which resulted in a slow maturation and consequently a later harvest. The harvest was carried out entirely by hand, and the grapes were collected in baskets holding no more than 15 Kg. The grapes were harvested from the 27th of September to the 20th of October. Attention was given to careful grape selection and the grapes brought to the cellars were in excellent condition with 22-23 degrees Brix.



VINIFICATION AND AGEING

The grapes were destemmed and gently crushed and introduced partly into wooden fermentors and partly into stainless steel tanks. The period of fermentation and maceration lasted from 20-22 days. The wine was then racked and transferred into French oak barriques where it completed its malolactic fermentation. The wine was aged in French oak barriques from April, 1992 until March, 1993 (12 months). 40% of the barriques were of new French oak and 60% were once-used. This period was followed by a further 16 months in the bottle before release.