



# ORNELLAIA

## ORNELLAIA 1995

- BOLGHERI DOC SUPERIORE

76% Cabernet Sauvignon, 18% Merlot, 6% 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 1995 GROWING SEASON

The climate for the 1995 vintage was characterised by a late Spring which caused the flowering to occur slightly later than usual: the latter part of May for the Merlot and at the end of June for the Cabernet Sauvignon and Franc. The temperatures were slightly cooler than average for the months of June and July, and the area also experienced slightly more rainfall than usual. Shortly thereafter temperatures rose to a level significantly higher with the absence of any rainfall, encouraging the maturation of the fruit. The onset of August was uncharacteristically rainy which subsequently caused a lowering of the temperature, resulting in a period much cooler than normal. Mid-September through the end of October was characterized by a perfect climate which allowed for optimum maturation of the grapes. The fruit was collected entirely by hand in baskets of max 15 Kg. Harvest was carried out between the 5th and the 11th of September for the Merlot and between the 19th of September and the 10th of October for the Cabernet Sauvignon and Franc.



## VINIFICATION AND AGEING

Fermentation took place partly in French oak fermentors and partly in temperature-controlled stainless steel tanks. The primary fermentation, as well as maceration, took place over a period of 25-32 days. After the crushing approximately 40% of the wine was transferred into new barriques where malolactic fermentation took place. The remaining wine was placed into large wooden barrels where malolactic fermentation took place. The wine was then later transferred into the once-used barriques during the month of March/April. The wine was aged for a period of approximately 16 months in French oak barriques, of which 39% were new and 61% were once-used. It was then bottled without filtration and allowed to age a further 14 months before release.