



ORNELLAIA

## LE SERRE NUOVE DELL'ORNELLAIA 2002

- BOLGHERI DOC ROSSO

Coming primarily from the Estate's younger vineyards and made with the same passion and attention to detail as Ornellaia, Le Serre Nuove dell'Ornellaia is a true "second vin". A blend of Merlot, Cabernet Sauvignon, Cabernet Franc & Petit Verdot, Le Serre Nuove dell'Ornellaia combines generosity and depth of flavour with an engaging and vibrant personality.

### WINEMAKER'S TASTING NOTES

75% Cabernet Sauvignon, 25% Merlot

*"Deep crimson red in colour with attractive red berry fruit aromas, it has a balanced, round generous palate structure and a smooth finish of good length. Cabernet Sauvignon dominates the blend giving the wine its fine tannin structure, which is complemented by some mid-palate weight and softness, provided by the addition of Merlot."*

Axel Heinz – September 2004

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### THE 2002 GROWING SEASON

2002's weather report can be neatly divided into two halves: before and after the 10th of August, including the harvest. The early part of the vines' vegetative cycle was precocious and positive, with normal flower and fruit setting despite the alternating spells of hot and cold weather. From 10th August there were abundant rains. The harvest began the 14th September, and ended on 10th October, amidst good days and bad. Due to this weather pattern it was necessary to carry out a severe selection. In the winery, a further selection process was installed: a second sorting table was added after the destemmer in order to remove any damaged grapes and to ensure that only perfectly healthy grapes went to the presses.

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### VINIFICATION AND AGEING

Grapes were harvested by hand into 15 kg crates and hand sorted on a table prior to being de-stemmed and lightly crushed. Alcoholic fermentation was carried out in stainless steel tanks. Fermentation temperatures were moderately high ranging from 26-30°C. Each grape variety and vineyard parcel was vinified separately. Post-fermentation maceration proceeded for a period on average of 21 days. Malolactic fermentation began in tank and was completed after transfer to barriques (25% new and 75% once used). The wine remained in barriques in the cellars of Tenuta dell'Ornellaia for a total period of 18 months. After the first 12 months the master blend was made. The wine was then re-introduced into barrique where it spent the remaining 6 months, followed by a further 6 months in the bottle prior to release.