



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2000

- BOLGHERI DOC ROSSO

80% Cabernet Sauvignon, 20% Merlot

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.



THE 2000 GROWING SEASON

Winter saw temperatures that were milder than those in 1999 but colder than in 1998. Budbreak occurred in early April, and despite some rain results were quite positive and uniform overall. Spring brought normal temperatures and sunny days, with flowering over by mid-May. Sun-filled days characterised the summer, right up to harvest-time, with no rainfall and well-above-average temperatures. Growth stages in the vineyards proceeded at an optimal pace. In mid-July, cluster-thinning was carried out, removing some 30% of the Merlot and 10% of the Cabernet Sauvignon, ensuring that the remaining clusters would develop to their fullest quality potential. The Merlot harvest began in the first week in September and carried through to mid-month. Cabernet Sauvignon and Cabernet Franc began to be picked towards mid-September and finished in early October. This year's harvest was noteworthy for its above-average temperatures and total lack of rainfall. All the grapes were hand-picked into small, 15-kg boxes.



VINIFICATION AND AGEING

Grapes were harvested by hand into 15kg baskets and hand sorted on tables prior to being destemmed and lightly crushed. Alcoholic fermentation was carried out in stainless steel tanks. Fermentation temperatures were moderately high ranging from 26-30°C but not exceeding 30°C. Each grape variety and vineyard parcel was vinified separately. Post-fermentation maceration continued for an average period of 21 days. Malolactic fermentation began in tank and was completed after the wine was racked into barriques, in part new and in part once used. The wine remained in barriques for a period of 18 months in the temperature controlled cellars at Tenuta dell'Ornellaia. After racking, the wine was then gently fined using albumin and then bottled, where it remained a further 6 months before being released.