



ORNELLAIA

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- VINO DA TAVOLA DI TOSCANA

79% Cabernet Sauvignon, 16% Merlot, 5% 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 1992 GROWING SEASON

The climate for the 1992 vintage was characterised by a normal and stable temperatures during the Spring with an elevated humidity during the month of June. This was followed by Summer characterized by elevated temperatures and drier weather, then finally more humidity before harvest which slowed the maturation of the grapes and resulted in an abnormally late harvest. The 1992 vintage was difficult for most locations in Tuscany; however, Bolgheri did not experience the difficult weather that was so problematic for the rest of the region. 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 17th of September to the 17th of October. Attention was given to careful grape selection and the grapes brought to the cellars were in excellent condition with 22-24 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 remained for a period of 12 months in the barriques, followed by a further 16 months in the bottle before release. 40% of the barriques were of new French oak (mostly from Allier and Nevers) and 60% were once-used.