



# ORNELLAIA

## ORNELLAIA 1994

- VINO DA TAVOLA DI TOSCANA

81% Cabernet Sauvignon, 14% 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 1994 GROWING SEASON

The climate for the 1994 vintage was characterised by an abnormally hot spring with moderate rainfall which resulted in the early flowering of the Merlot on 15th May. During the Summer months, the temperatures were high, and the weather was stable with very little rainfall until September when the vineyards experienced minor amounts of precipitation. The harvest was carried out entirely by hand, and the grapes were collected in baskets holding no more than 15 Kg. The Merlot was harvested from the 4th to the 15th of September, and the Cabernet Sauvignon and Cabernet Franc were harvested from the 19th of September to the 14th of October.



## VINIFICATION AND AGEING

The grapes were destemmed and gently crushed and introduced partly into wooden fermentors and partly into stainless steel tanks. Maceration continued for a period of 21-30 days, after which the wine was transferred into French oak barriques where it completed its malolactic fermentation. The wine remained for a period of 15 months in the barriques. 33% of the barriques were of new French oak (mostly from Alliers and Nevers) and 67% were once-used. Then the wine was bottled without filtration and was aged for another 15 months before release.