



ORNELLAIA

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- BOLGHERI DOC SUPERIORE

60% Cabernet Sauvignon, 35% 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 1998 GROWING SEASON

Winter had slightly more rainfall than in previous years with temperatures below average at the beginning of Spring. Budding was completed in the first days of April in a very homogenous way. In May temperatures returned to average, and blossoming took place between 20-25 May. During all the Summer period - including the harvest period, the weather was sunny, without rainfall. The vines developed under perfect conditions with an optimal 'veraison'. The grapes were thinned at the beginning of August (20% approx for Merlot, and 5% approx for Cabernet) so as to ensure that the remaining clusters ripened under the best conditions. Harvesting of the Merlot started the first week of September and continued until mid September, followed by the Cabernet Sauvignon and Franc which was completed by the beginning of October. The grapes arrived in the cellar in perfect conditions. The harvest was carried out by hand in baskets containing 15kg maximum.



VINIFICATION AND AGEING

On harvesting, the grapes were destemmed and crushed before being introduced partially in wooden fermentors of medium capacity, and partially in stainless steel tanks where alcoholic fermentation took place at a temperature not exceeding 30°C. Maceration continued for a period of 20-25 days after which the wine was introduced into new french oak barriques (50%) and second passage barriques (50%) where it completed its malolactic fermentation. Each grape variety and each vineyard lot was aged separately.

The wine remained in barriques in the temperature controlled cellars for a period of 18 months after which time the wine was then blended and bottled. A further refinement period of 12 months in the bottle followed, prior to release.