



ORNELLAIA

ORNELLAIA 2002

- BOLGHERI DOC SUPERIORE

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.

WINEMAKER'S TASTING NOTES

65% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc

"We are very proud of the Ornellaia 2002 because we think we produced a very good wine thanks to the severe selection that we practiced. We believe that this wine shows the very high quality of the territory, that gives a good response also in cold vintages."



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.



VINIFICATION AND AGEING

Each vineyard parcel was harvested by hand into 15 kg baskets and hand sorted on tables prior to being destemmed and lightly crushed. Alcoholic fermentation was carried out partially in wooden fermentors of medium capacity and partially in stainless steel tanks with temperatures never exceeding 30°C. Each grape variety and vineyard parcel was vinified separately. Post-fermentation maceration continued for an average period of 25 - 30 days after which the wine was transferred into French oak barriques (70% new and 30% once used). The malolactic fermentation was completed in barriques .

The wine remained in barriques for a period of 18 months in the temperature controlled cellars at Tenuta dell'Ornellaia (each individual lot and variety aged separately). After the first 12 months, the master blend was made and the wine reintroduced into the barriques for the remaining 6 months. The wine was then racked and then gently fined prior to bottling where the wine remained for a further 12 month period before release.