



ORNELLAIA

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- VINO DA TAVOLA DI TOSCANA

80% Cabernet Sauvignon, 16% Merlot, 4% 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 1989 GROWING SEASON

The climate for the 1989 vintage was characterized by a very dry Summer. However, there was an abundant amount of rainfall from the 20th of September, which made this a particularly difficult vintage. 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 20th of September to the 20th of October. Attention was given to careful grape selection and the grapes brought to the cellars were at 21-23 degrees Brix.



VINIFICATION AND AGEING

The grapes were destemmed and gently crushed, then introduced partly into wooden fermentors and partly into stainless steel tanks. The period of fermentation and maceration lasted for 15 days. The wine was then racked and transferred into French oak barriques where it completed its malolactic fermentation. The wine was aged in French oak barriques from April 1990 until February 1991 (11 months). 40% of the barriques were of new French oak (mostly from Allier and Nevers) and 60% were once-used. This period was followed by a further 16 months in the bottle before release.