



ORNELLAIA

ORNELLAIA 1996

- BOLGHERI DOC SUPERIORE

75% Cabernet Sauvignon, 20% 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 1996 GROWING SEASON

The Spring of 1996 had below average temperatures which caused a delay of flowering. The Merlot variety flowered 24/25 May while the Cabernet between 25-28 May. Temperatures in the summer were fairly stable but not excessively hot. Around mid August there was some rain which caused some delay in ripening. Temperatures however increased noticeably at the beginning of September enabling the grapes to fully ripen. The harvest was carried out by hand during 8-12 September for the Merlot variety, and during 29 September – 9 October for the Cabernets. Attention was given to a careful grape selection and the grapes brought to the cellars were in excellent condition.



VINIFICATION AND AGEING

The grapes were destemmed and gently pressed and introduced partly into wooden fermentors, and partly into stainless steel tanks. Maceration took place over a period of 25-32 days at a temperature not exceeding 30°C during which time the wine completed its alcoholic fermentation. The wine was then raked and introduced part into new French oak barriques (60%) and the remaining 40% into one year old French oak barriques where it completed its malolactic fermentation. The wine remained for a period of 18 months in the barriques, followed by a further 12 months in the bottle before release.