



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2008

- BOLGHERI DOC ROSSO

Coming primarily from the Estate's younger vineyards and made with the same passion and attention to detail as Ornellaia, Le Serre Nuove dell'Ornellaia is a true "second vin". A blend of Merlot, Cabernet Sauvignon, Cabernet Franc & Petit Verdot, Le Serre Nuove dell'Ornellaia combines generosity and depth of flavour with an engaging and vibrant personality.

WINEMAKER'S TASTING NOTES

55% Merlot, 30% Cabernet Sauvignon, 8% Cabernet Franc, 7% Petit Verdot

"The 2008 vintage marries together the superb ripeness of the various lots of Merlot picked in the earlier phases of the harvest, with the particularly dense tannic structure of the Cabernet Sauvignon and Cabernet Franc brought in when the weather was notably cooler. The wine shows spice and well-ripened fruit on the nose, and an intense ruby red. The body is remarkably generous and full-bodied, showing profound depth, resulting from the union of Merlot's classic softness complemented by the firmness and vibrant tannins of the Cabernet Sauvignon and Cabernet Franc."

Axel Heinz - September 2010

THE 2008 GROWING SEASON

The 2008 growing season was marked by a cool, rainy spring, with budbreak occurring within the norm. Rainfall during flowering did however affect the fruit set, thus lowering the vine's production. Summer brought intense heat, with almost no rain, and these conditions lasted through the first ten days of September. This facilitated a good 'veraison' and a very satisfactory ripening process, since the cool nights favoured development of aromas and of deep colour. September brought the cool northerly *tramontana* winds, which lowered temperatures. This cool, breezy but generously sunny period was particularly beneficial to late-ripening grape varieties, which successfully reached full ripeness with high levels of aromatic compounds and polyphenols. Harvest lasted from 2-18 September for Merlot, and from 18 September to 7 October for Cabernet Franc, Cabernet Sauvignon, and Petit Verdot.

VINIFICATION AND AGEING

The clusters were hand-picked into 15-kg boxes and then selected by hand on a double sorting table, before and after de-stemming, and finally gently crushed. Each variety and each parcel was vinified separately. Alcoholic fermentation took place in stainless steel, at temperatures of between 26° and 30°C for two weeks followed by maceration for a total of around 10-15 days. Malolactic fermentation was started in stainless steel, and completed after transfer to barrels (25% new and 75% a year old). The wine remained in Ornellaia's temperature-controlled cellar for a further 15 months. It was assembled after the first 12 months and then reintroduced in the barrels for a further 3 months. After bottling, it was aged for an additional six months prior to release.