



ORNELLAIA 2018

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Semi-concealed in the foothills near Bolgheri, Ornellaia lies just a few kilometres from the Mediterranean coast. During the summer months, the cool sea breeze caresses the vineyards and nearby olive groves, while during the winter the hills provide protection from the cold north winds. Ornellaia believes that a wine should be the most authentic expression of the terroir from which it originates and it is right here that, together with the maritime climate, the heterogeneous nature of the land and the estate – of marine, alluvial and volcanic

origin – creates a distinct environment where red and white varieties can best express themselves. 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 clusters were hand-picked into 15 kg crates and then selected by hand on a double sorting table, before and after destemming, and finally softly crushed. In 2016, optical sorting has been introduced in addition to manual selection, in order to further increase the quality of selection. Each grape variety and single vineyard block were vinified separately.

Fermentation took place in stainless steel and concrete tanks at temperatures between 26 and 30°C for one week, followed by maceration for about 15 days, for a total time in the vat of about three weeks. The malolactic

fermentation took place mainly in oak barrels, 70% new and 30% once used. The wine then remained in barriques, in Ornellaia's temperature-controlled cellars for about 18 months. After the first 12 months of maturation, the wine was assembled and then returned to the barriques for an additional 6 months. After bottling, the wine aged a further 12 months prior to release.

