



TENUTA DELL'ORNELLAIA  
BOLGHERI

## Le Serre Nuove dell'Ornellaia 2008

Bolgheri DOC Rosso  
55% Merlot  
30% Cabernet Sauvignon  
9% Cabernet Franc  
6% Petit Verdot

### Climate and Harvest

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 Maturation

The grapes were handpicked into 15 kg baskets; the bunches were graded and selected by hand on a double sorting table, before and after destemming, and finally soft-pressed. Each varietal and single vineyard block was vinified separately. The primary fermentation, in stainless steel tanks at temperatures between 26 and 30° C for a week, was followed by 10-15 days of maceration on the skins. The malolactic fermentation, which began in the steel tanks, finished after the wine was racked into barriques (25% new and 75% a year old). The wine remained in barriques in Ornellaia's temperature-controlled cellars for about 15 months. After the first 12 months the wine was assembled, and then returned to the barriques for an additional three months of aging. After bottling, the wine aged a further 6 months prior to release.

Le Serre Nuove is the 'second vin' of Ornellaia. Its composition is decided upon at the moment of the final blending of Ornellaia by choosing the barriques which combine characteristics of youthfulness and suppleness with the structure, balance and intensity typical of the Estate's great terroir. Fruit from the younger vineyards on the Estate usually make up the majority of the blend. Quantities are governed by the vintage and final blending decisions, and can therefore vary from year to year.

### Winemaker's Comments

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-volumed, 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.