






ORNELLAIA

Bolgheri Rosso Superiore DOC

www.ornellaia.com

VARIETALS	51% Merlot, 40% Cabernet Sauvignon, 7% Cabernet Franc, 2% Petit Verdot
VINTAGE	2018
REGION	Bolgheri, Tuscany, Italy
TECHNICAL DATA	Alcohol 14.5%
APPEARANCE	Distinctive deep ruby-red colour.
NOSE	Red fruits, citrus notes, hints of liquorice and Mediterranean scrub combine to form its aromatic profile.
PALATE	The tannins, both dense and silky in texture, fill the palate with elegance and precision. The finish is lifted by a distinct tangy vein that enhances the sensation of freshness and persistence.
AGEING	Malolactic fermentation in oak barrels, 70% new and 30% once used. After the first 12 months of maturation, the wine is assembled and returns to the barriques for 6 months.
PAIRING	Perfect in combination with second courses, with dishes based on poultry or game.
RATINGS	97pts JAMES SUCKLING.COM  4.6  97pts Decanter  97pts JEB DUNNUCK
ORDER CODE	IT0543