



## Ornellaia Bolgheri DOC Etichetta Artista 2018

Tenuta dell'Ornellaia

<b>Type</b>	Red wine
<b>Origin</b>	Grappa, Toscana
<b>Producer</b>	Tenuta dell'Ornellaia Firenze
<b>Classification</b>	DOC
<b>Expansion</b>	20 months in 70% new barrique and 30% used barrique
<b>Contents</b>	75 cl
<b>Vintage</b>	2018
<b>Enjoyment phase</b>	up to 15 years
<b>Serving temperature</b>	18° - 20° C
<b>Alcohol content</b>	14 %
<b>Grape varieties</b>	Petit Verdot 3 %, Cabernet Franc 16 %, Merlot 27 %, Cabernet Sauvignon 54 %
<b>Awards</b>	95 Punkte Parker, 97 Galloni /
<b>Article no</b>	16614818

### Comments

Ornellaia is the emblem and the most important wine of the Tenuta dell'Ornellaia estate. First produced in 1985, it is the result of a careful selection of the vineyards cultivated on the estate. The constant top quality of this wine, produced with the utmost care and in limited quantities, is confirmed not only by its numerous international recognitions and successes, but also by the top marks it continuously receives from the most important opinion leaders in the sector worldwide. With the 2005 vintage, Ornellaia became 20 vintages old. This special birthday was celebrated with numerous events around the globe and the creation of large special formats.

### Pairing

A noble accompaniment to festive meals with lamb and game, as well as delicacies from Italian cuisine.

## Tasting notes

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Maturity and a balanced sensual taste are the two characteristics that best describe the Ornellaia 2009. A vintage born from an initially cool, then warm wine year, in which only the precisely timed harvest date ensured that freshness and aromatic quality were preserved. The fragrance spectrum of these wines is broad and clear, with the fine spiciness of fully ripe fruit combined with pleasant accents of aromatic herbs or chocolate. The harmonious volume immediately unfolds in the mouth, while fully preserving the fine taste, with an extremely delicate and silky tannin, which is carried by a lively and acidic-fresh note at the end without any astringency.