



ORNELLAIA

Ornellaia is an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's (and the world's) greatest winegrowing appellations.



Le Serre Nuove dell'Ornellaia 2019 Bolgheri DOC, Italy

ESTATE

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

WINE

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 and Petit Verdot, Le Serre Nuove dell'Ornellaia combines generosity and depth of flavor with an engaging and vibrant personality.

VINEYARD

Soils: Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils). Vineyards are planted at high density, from 5,000-8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot and head-pruned vines.

WINEMAKING

Variety: 54 Merlot, 28% Cabernet Sauvignon, 14% Cabernet Franc, 4% Petit Verdot

Fermentation: Each variety and each parcel was vinified separately. Alcoholic fermentation took place in stainless steel for two weeks followed by maceration 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)

Aging: The wine remained in Ornellaia's temperature-controlled cellar for a further 15 months. It was blended after the first 12 months and then reintroduced in the barrels for a further 3 months, followed by 6 months of bottle aging prior to release.

Alcohol: 14.5%

VINTAGE

2019 was characterised by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, spring brought cold and rainy conditions that significantly slowed vegetative vine growth. Very hot, rainless weather arrived in June, with summer continuing the long, dry periods until rains in the last week of July. Harvest began slowly on 5th September. As usual, the last week of September saw a lowering of temperatures which made it possible to preserve a great finesse and aromatic freshness.

95

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"Currants, sweet tobacco, walnut husk and flowers on the nose. Medium to full bodied, it grows on the palate, with firm yet polished tannins and a flavorful finish. Very solid and well-crafted second wine from Ornellaia." - JS 8/21

93 Vinous

94 Decanter

94 Wine Advocate

91 Wine Spectator

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