



ORNELLAIA

## Ornus dell'Ornellaia

### Toscana Bianco IGT

#### 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

Ornus dell'Ornellaia is a late harvest Petit Manseng produced in extremely limited quantities and gives yet another dimension to the Estate. In certain vintages conditions are perfect in the tiny "Palmetta" vineyard for the production of this exclusive dessert wine. The name Ornus dell'Ornellaia takes its inspiration from 'Fraxinus Ornus', the Latin name for the Manna or Flowering Ash (in Italian, Orniello), the tree which has given its name to the Ornellaia. The "Manna Ash" Orniello or 'Fraxinus Ornus' is a tree which is typical to the Mediterranean coastal area. Its precious sap has been used since Biblical times as a sweetener and acts as a perfect link to the sweetness of Ornus dell'Ornellaia.

#### WINEMAKING

Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and natural one night decanting, the various lots were fermented in 100% new oak barriques at temperatures of no more than 22°C. Upon reaching the desired sugar and alcohol levels, the fermentation was stopped. Malolactic fermentation did not take place. After racking, the wines were aged for 12 months, after which the various lots were blended. After bottling, the wine was aged for another year prior to release.



#### TASTING NOTE

Golden in colour, Ornus dell'Ornellaia presents the classic notes of exotic dried fruits, caramel and honey. On the palate the residual sugar is balanced by a juicy acidity and ample notes of apricot, honey and dried fruits.