



# 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 2018

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:** 33% Cabernet Sauvignon, 32% Merlot, 18% Cabernet Franc, 17% 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

After several years in which winter seemed to be little more than a memory, 2018 brought a return to normal climatic conditions, with temperatures spending enough time below zero for the vines to begin their well-deserved winter rest. That spring will be remembered as one of the wettest in history, with three times the seasonal average rainfall and high temperatures in April. Despite late budbreak, the weather conditions and rapid growth of the buds enabled the vines to catch up and bloom a week earlier than anticipated. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil.

### TASTING NOTE

*"Characterized by a lively ruby red colour, Le Serre Nuove dell'Ornellaia 2018 is a wine of great aromatic complexity, a distinctive feature of this vintage. In the glass, aromas of berries, blackberry, raspberry and red cherry are accompanied by floral hints of wild rose and spicy notes of pink pepper and liquorice. On tasting, the wine has a good tannic structure, enveloping and balanced, with a crisp and savoury finish." - Winemaker, Olga Fusari (5/2020)*