



ORNELLAIA

Le Serre Nuove dell'Ornellaia 2017

Bolgheri DOC Rosso

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. *Grape Varieties:* 64% Merlot, 17% Cabernet Sauvignon, 10% Cabernet Franc, 9% Petit Verdot

WINEMAKING

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.

VINTAGE

The vegetative cycle was accompanied by hot weather with very little rain from the month of March, and this was interrupted by a sudden drop in temperatures at the end of April, which caused frost in various parts of Tuscany. Thanks to the mitigating effects of the sea, temperatures remained above zero along the coast, preventing damage to the young buds. The harvest began early, with the first Merlot on the 24th of August, continuing through until the last week of September in hot weather and under sunny skies.



TASTING NOTES

Le Serre Nuove dell'Ornellaia combines generosity and depth of flavor with an engaging and vibrant personality. Made to be more approachable, yet delivering the quality experience of Ornellaia, Merlot has a dominant role in this wine in contrast to the Cabernet Sauvignon in Ornellaia.