



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.



Ornellaia 2019

Bolgheri Superiore 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

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is the estate's "Grand Vin", with exceptional balance, power, elegance, and great aging potential. It faithfully reflects, in every vintage, its nature, site, and distinctive Mediterranean 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: 62% Cabernet Sauvignon, 31% Merlot, 4% Cabernet Franc, 3% Petit Verdot

Fermentation: Fermentation takes place in stainless steel and concrete tanks at temperatures between 26 and 30°C for a week, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% once-used.

Aging: The wine then remains in barriques, in Ornellaia's temperature- controlled cellars, for about 18 months.

After the first 12 months of maturation, the wine is assembled and then returned to the barriques for an additional 6 months. After bottling, the wine ages a further 12 months prior to release.

Alcohol: 14.5%

VINTAGE

More than most vintages, 2019 was characterized by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June. The weather stayed warm and sunny throughout the summer with 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening. The harvest began slowly on September 5th. As usual, the last week of September saw a lowering of temperatures which made it possible to preserve a great finesse and aromatic freshness. Sunny conditions allowed us to conclude the harvest of the later ripening varieties on October 4th.

Decanter

"Pure delicious fruit expression on the nose, the best and brightest black cherry aromas, so pure and defined. Supremely elegant with delicate perfume surrounding the rich fruit aromas with a dusting of vanilla and milk chocolate. Excellent tension on the palate - you feel this is so direct and pristine, the flavors just driving from start to finish in one straight push but with concentration and intensity. It's not so layered or expansive at this point but so well executed - you can feel the power. Tannins are grippy with ripe blackcurrants, a fleshy kind of texture to the palate with a hint of dry stoniness and salinity on the finish alongside liquorice and clove. So young but this has incredible depth, confidence and restraint. It's sleeping now." - G.H 3/22

98

97 Wine Advocate

97 James Suckling

97+ Vinous

96 Wine Spectator