



# 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 2020

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:** 50% Cabernet Sauvignon, 32% Merlot, 13% Cabernet Franc, 5% Petit Verdot  
**Fermentation:** Fermentation takes place in stainless steel and concrete tanks at temperatures between 26 and 30°C for a week, followed by 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

After a mild and rainy winter, there was a temporary drop in temperatures in March with a few nights below 0°C. Fortunately, the newly opened shoots were still protected by the cottony tissue of the bud and were not damaged by the frost. The rest of spring had generally warm weather, and flowering took place on average between 20 and 25 May. There was an intense rainy period in the middle of June, followed by a very long dry period with a virtual absence of rain and torrid temperatures until the end of August. The véraison was even and quick between 20 and 25 July. Rains arrived at the end of August, resulting in a significant drop in temperatures, falling as low as 13°C at night, and creating the ideal conditions for completing the ripening of the Merlot grapes. They were harvested in just two weeks to preserve maximum freshness and fruitiness, just in time to avoid a sudden week-long heatwave. Towards the end of September, a passing burst of rain finally brought the climatic conditions back to normal, and the water absorbed by the grapes lowered the alcohol content to normal values, allowing the team to complete the Cabernet Sauvignon and Petit Verdot harvest on 3 October.

*Robert Parker*  
WINE ADVOCATE

95-97

"This is a beauty, so generous and opulent with fully seamless transitions. [...] This broad and generous expression has a beautiful quality of fruit and oak that speaks to the very best of Italian winemaking."  
- M.L. 10/22

92 Wine Spectator

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