



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 2021

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: 50% Merlot, 28% Cabernet Sauvignon, 11% Cabernet Franc, 11% 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

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and the estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality. September was hot and sunny, devoid of rainfall. The red grapes were harvested mostly in September, with Merlot within the first fortnight, and other varieties on the estate from 13 September onwards, ending on 1 October.

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vinous

"The 2021 Le Serre Nuove dell'Ornellaia packs a huge punch. Masses of dark fruit, bittersweet chocolate, leather, licorice and cloves saturate the palate. I don't remember a Serre Nuove with this much sheer power and somber intensity." - A.G. 8/23

94 James Suckling

93 Wine Advocate

93 Wine Spectator