



ORNELLAIA

Ornellaia 2015

Bolgheri DOC Superiore

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.

Grape Varieties: 53% Cabernet Sauvignon, 23% Merlot, 17% Cabernet Franc and 7% Petit Verdot.

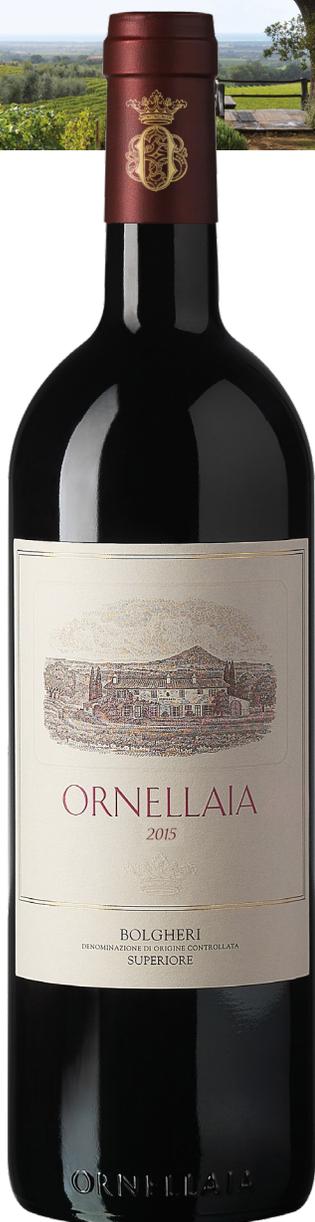
WINEMAKING

Fermentation: Fermentation takes place in stainless steel tanks at temperatures between 26-30°C for two weeks, followed by 10-15 days of maceration on the skins. The malolactic fermentation takes 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.

VINTAGE

Climate: After the unusual 2014, the 2015 vintage proved to be very regular, almost "textbook" like. Late summer rains provided much needed water and allowed the grapes to ripen while also cooling temperatures. This cool yet sunny weather persisted throughout the harvest, allowing the winery to pick very slowly, waiting for every vineyard to arrive at the perfect point of ripeness, combining a fresh and lively aromatic quality with a perfect phenolic maturation with abundant yet silky and soft tannins.



ANTONIO GALLONI, VINOUS MEDIA

"The 2015 Ornellaia is a dream wine with magnificent balance. All the elements are in the right place. In most vintages, Ornellaia needs time to fully come together, but the 2015 is just impeccable, even in the early going. The potent, bruising tannins Ornellaia can show as a young wine are nowhere to be found. Bright raspberry jam, mint, white flowers and pomegranate are some of the many notes that punctuate the finish in a memorable Ornellaia that will go down among the great vintages produced at this reference-point estate."

98