



# 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.



## Ornus dell'Ornellaia Toscana Bianco IGT, 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

Ornus dell'Ornellaia is a late harvest Petit Manseng produced in extremely limited quantities and gives yet another dimension to the Estate. In certain vintages conditions are perfect in the tiny "Palmetta" vineyard for the production of this exclusive dessert wine. The name Ornus dell'Ornellaia takes its inspiration from 'Fraxinus Ornus,' the Latin name for the Manna or Flowering Ash (in Italian, Orniello), the tree which has given its name to the Ornellaia. The "Manna Ash" Orniello or 'Fraxinus Ornus' is a tree which is typical to the Mediterranean coastal area. Its precious sap has been used since Biblical times as a sweetener and acts as a perfect link to the sweetness of Ornus dell'Ornellaia.

### 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:* 100% Petit Manseng

*Fermentation:* Each variety and each parcel was vinified separately. After lengthy, gentle pressing and natural decanting over one night, the various lots were fermented in 100% new oak barriques at temperatures of no more than 22°C. Upon reaching the desired sugar and alcohol levels, the fermentation was stopped. Malolactic fermentation did not take place

*Aging:* 12 months, after which the various lots were blended. After bottling, the wine was aged for another year prior to release.

*Alcohol:* 14.5%



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*"A pure expression of late-harvest Petit Manseng, the Ornus dell'Ornellaia (packaged in a 375-milliliter mini bottle with wide shoulders) is an exceptionally sweet and round dessert wine that shows the Baroque details of an over-the-top chapel painted at the end of the 1600s. This wine offers a dizzying swirl of pastel colors and flying angels, sweetness and opulence. The bouquet shows ripe fruit and sweet almond with honey, brown sugar and almond paste. A hot and dry vintage has shaped this opulent wine."* - M.L., 5/2021