



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 2018

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: 33% Cabernet Sauvignon, 32% Merlot, 18% Cabernet Franc, 17% 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

After several years in which winter seemed to be little more than a memory, 2018 brought a return to normal climatic conditions, with temperatures spending enough time below zero. Spring will be remembered as one of the wettest in history. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil.

Decanter

"The second wine of Ornellaia, Le Serre Nuove combines the same varieties in different proportions to make a more accessible expression of the estate. Ripe black and red berry aromas and a waft of herbs lead to an intense palate of chocolate- and coffee-infused hedgerow berries with hints of cigar tobacco and violets. The ripe tannins are succulent and fine-grained, and the finish is lifted by a streak of red fruit coulis. It expresses all the muscle of Ornellaia but in an easier-drinking package." - JAMES BUTTON 12/2020

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