



ORNELLAIA

Le Serre Nuove dell'Ornellaia 2016

Bolgheri DOC Rosso

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 & Petit Verdot, Le Serre Nuove dell'Ornellaia combines generosity and depth of flavour 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.

Grape Varieties: 64% Merlot, 17% Cabernet Sauvignon, 10% Cabernet Franc, 9% Petit Verdot.

WINEMAKING

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 assembled after the first 12 months and then reintroduced in the barrels for a further 3 months. Additional six months of bottle aging prior to release.

VINTAGE

2016 was characterized by an abnormally warm winter with heavy rainfall. May was dry and sunny, perfect for a good fruit-set. The summer was average with very little rain and cool temperatures at night, and ripening went on steadily. Harvest conditions were virtually perfect: sunny, warm, and with enough water in the soil to prevent the vines from shutting down.

WINE ADVOCATE

"The 2016 Bolgheri Rosso Le Serre Nuove dell'Ornellaia is made with fruit from the same vineyard plots that go into the Bolgheri Superiore, only this is a second selection if you will. Generally speaking, fruit from the younger vines goes here. This wine gives us a very pretty glimpse of what we can expect of the high-end releases from this classic vintage. The fruit is rock solid, delineated, tonic and firm. The pleasure factor awarded here is very high thanks to the wine's inner softness, silky tannins and soothing extract. The bouquet is seamless and pristine."

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