



ORNELLAIA

Le Serre Nuove dell'Ornellaia 2015

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 Ornellaia's younger vineyard sites and made with the same passion and attention to detail as the estate's flagship wine, 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.

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

WINEMAKING

Fermentation: Clusters were hand-picked into 15-kg boxes and then selected by hand on a double sorting table, before and after de-stemming, and finally gently crushed. Each variety and each parcel was vinified separately. Alcoholic fermentation took place in stainless steel, at temperatures of between 26° and 30°C 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. After bottling, it was aged for an additional six 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.



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JAMES SUCKLING

"Plenty of blackberry and rust with tile and stone undertones. Full body, tannic and structured. A big and flavorful red."