



TENUTA DELL'ORNELLAIA
BOLGHERI

ORNELLAIA Extra Virgin Olive Oil *2009 Harvest*

Ornellaia's extra virgin oil is obtained by pressing the olives from about 2000 trees, many of them over 100 years old, that grow upon the grounds of the Estate.

In our olive groves we have the classic Tuscan cultivars, including Frantoio, Moraiolo, and Leccino, as well as more local cultivars, such as Gremignolo di Bolgheri, Olivastro di Suvereto, and the Ornellaia Cultivar, named after the farm located in the area that has now become the Estate.

The weather at the beginning of 2009 was quite rainy, but it did not affect adversely the flowering and fruit set on the trees, and crop levels were high, at the levels experienced in 2008.

The rainfalls in June led to an excellent fruit set that resulted in an increase in production with respect to the previous year. The final ripening was optimal, with mild late September, early October temperatures, which allowed the olive crop to reach perfect ripeness by October 15, even though the yield in oil was lower than average.

Harvest took place by hand (from the end of October until mid November) so as to preserve the integrity and freshness of the fruit. To prevent oxidation and obtain oil of the highest possible quality, the freshly picked olives were transferred immediately to the olive press, where they were pressed within two hours of their arrival.

The freshly pressed oil, with its marvelous fruity aromas and rich antioxidant properties, was filtered and stored in temperature-controlled steel tanks to best preserve its organoleptic properties.

Tasting Notes

The oil appears a striking, attractive green, with golden highlights. The nose exhibits the lush characteristics of optimally-ripe olives, beautifully complementing the fragrant richness of the palate, redolent of crisp almond, and a long-lingering, complex development in the mouth. The finish concludes on a intriguing, and welcome, peppery note.

Ornellaia Extra Virgin Olive Oil is perfect with raw fish antipasti, hearty vegetable soups, fish-based white sauced pasta dishes, steamed crustaceans, fried vegetables, elegant steamed fish, and roasted white meats.