



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2005

- BOLGHERI DOC ROSSO

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.

WINEMAKER'S TASTING NOTES

50% Merlot, 35% Cabernet Sauvignon, 10% Cabernet Franc, 5% Petit Verdot

"The strong point of Le Serre Nuove dell'Ornellaia 2005 is the equilibrium achieved between bouquet and structure. Its color is bright, and at the same time deep and intense. The younger vines contribute fresh fruit accents to complement the spicy minty notes provided by the more mature vines. A sip stimulates the entire palate, with the ample entrance of the Merlot, which extends, supported by the structure of the Cabernet Sauvignon and Cabernet Franc, and amplified by the freshness of the Petit Verdot's tannins."

Axel Heinz - September 2007

THE 2005 GROWING SEASON

With the exception of a few especially cold days in February and March that delayed budbreak by a few days, 2005 began with a fairly mild winter followed by a spring that was warm and sunny from the outset. Because of this the vines flowered a week early, about 20 May for the precocious varieties. Vegetative vigor and production potentials were perfectly balanced from the beginning. The amount of bunch thinning required was therefore average for the season. June and July both did their duty: Heat, sun, just a little rain... Perfect conditions for the veraison to occur uniformly. Finally, during August the grapes ripened steadily, with constant temperatures that never exceeded the seasonal average (32°C). A few rainfalls in mid-month contributed to the optimal development of the bunches. At the end of August, the first analyses revealed extremely high polyphenolic potentials, an indication of a great vintage. The harvest began on 30 August with the Merlot from the younger vineyards, and was then repeatedly interrupted by showers, though the sea breezes quickly dried the bunches, while, thanks to the expertise of the harvesters, the grapes delivered to the cellar were perfectly sound. On 11 October the last Cabernet Sauvignon vineyard was picked, bringing the harvest to a close after 23 working days. The different varieties, vineyards, and parcels of land yielded 54 base wines, each an expression of the great potential of the vintage.

VINIFICATION AND AGEING

The 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 for a total 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). 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.