



ORNELLAIA

## LE SERRE NUOVE DELL'ORNELLAIA 2013

- 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

36% Cabernet Sauvignon, 32% Merlot, 20% Cabernet Franc, 12% Petit Verdot

*"A marvellous summer and a cool, sunny September made it possible to achieve perfect ripening of the grapes despite the difficult flowering period, with wines that express a particularly elegant side. Le Serre Nuove dell'Ornellaia 2013 has an intense, bright colour. The nose is vibrant and fruity underscored by delicate toasty notes. On the palate, the smooth, silky texture contrasts with tannins of great freshness. Whilst its structure will enable it to mellow with age, the crispness of the fruit and its soft, fine character make it perfect to enjoy straight away."*

Axel Heinz - May 2015

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### THE 2013 GROWING SEASON

After a dry 2012, winter 2013 was characterized by mild but very rainy weather, which caused a delay in budding of up to 15 days. The cold and the rain also led to an irregular and very long flowering period – with a two-week delay compared to the average – which reduced production and resulted in uneven development of grapes. Fortunately the summer, which arrived punctually at the end of June, was perfect, dry and sunny, but with a few peaks of intense heat in July and August. The slow vegetative development was ultimately beneficial because it deferred ripening until after the hottest period. The August storms significantly lowered temperatures, especially at night, which favoured aromatic expression, but led to a later than average harvest, between 9 September and 14 October, with predominantly sunny weather without excessive heat.

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### 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.