



ORNELLAIA

## LE SERRE NUOVE DELL'ORNELLAIA 2012

- 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

52% Merlot, 28% Cabernet Sauvignon, 12% Petit Verdot, 8% Cabernet Franc

*"The 2012 vintage was sunny and dry, yielding grapes that were concentrated and fully ripe. Rainfall during the harvest period, coming after a particularly dry season, actually benefitted the vines; it also lowered temperatures during September, which encouraged full ripening of the fruit. Le Serre Nuove dell'Ornellaia 2012 is as expected ; a deep ruby red. A very crisp, clean-edged bouquet features emphatic notes of wild berry fruit and sweet violets, with underlying hints of pungent spice and roast espresso bean. The palate is full-bodied with a good weight, yet at the same time displaying elegance and pedigree, with a velvet-smooth, glossy texture and up-front fruit. A lovely vein of acidity propels a near-endless finish, held taut and true by an exceptional charge of tannins, bringing the wine to a close on an intensely refreshing note."*

Axel Heinz – April 2014

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### THE 2012 GROWING SEASON

2012 was a dry growing year, like 2011, with the scarcity of water already evident during a cold, dry winter. At budbreak, which occurred normally, a water deficit of some 100mm, compared to the multi-year average, was already evident. A mild, sunny spring brought good vine growth, with a rapid, consistent flowering. July and August were hot and almost rain-free, leading to fears of arrested ripening due to lack of water. However, *veraison* was completely normal and satisfactory. A few spells of rain in late August and early September increased the momentum of the ripening, and the fruit achieved fine overall ripeness, with optimal levels of aromatics and polyphenols. The harvest for Merlot took place between 29 August and 17 September; it began on 18 September for Cabernet Franc, Cabernet Sauvignon, and Petit Verdot in the younger vineyards, and concluded with Petit Verdot and Cabernet Sauvignon in the oldest vineyards.

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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.