



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2022

- BOLGHERI DOC ROSSO

Crafted from the same varieties, under the same sky, with the same philosophy: Le Serre Nuove dell'Ornellaia is a proud second wine, which has the ability to foretell the personality of the estate's flagship wine. Together, the wines provide their own distinctive points of view. The pleasure of sipping Le Serre Nuove dell'Ornellaia evolves over time, adding the charm of maturity to the vigour of youth.

TASTING NOTES

65% Merlot, 25% Cabernet Sauvignon, 10% Cabernet Franc Alc. : 14,5% vol.

Le Serre Nuove dell'Ornellaia 2022 displays signature elegance and freshness, despite the vintage's solar character. A deep red-purple hue and ripe black fruit, spices and lightly toasted wood aromas shine through in the wine. A generous and juicy prologue is ensued by rich, firm tannins, while the finish is aromatic, plush and persistent. The wine already offers a delightful drinking experience and will reach perfect maturity within ten years.

THE 2022 GROWING SEASON

The 2022 vintage in Bolgheri was distinguished by a typical winter with temperatures nearing the seasonal average, followed by a start of spring that was equally cool and dry. These conditions caused the vines to bud later than usual. From May onwards, a lengthy dry spell – lasting for about 75 days – persisted in the area, seriously challenging plant growth. The vines suffered from notable water stress during the growth, flowering and veraison periods, which resulted in a low-yield vintage. Fortunately, after these complications, the rainfall caused by summer storms freed up the energies, reactivating the physiology of the vines that could resume the ripening of the grapes. The rainfall cleared up during a month of September that proved perfect for the accumulation of sugar, aromas and tannins, mostly due to the cool night-time temperatures. The harvest took place in superb conditions that enabled us to choose the perfect date for each vineyard and varietal.

The red grape harvest started with Merlot on 25 August before continuing through September with Cabernet Sauvignon and ending on 10 October.

VINIFICATION AND AGEING

The grapes were handpicked into 15 kg baskets. The bunches were selected by hand on a double sorting table before and after de-stemming, then finally soft-pressed. In addition to handpicking, we introduced optical selection in 2016 in order to further increase the quality of berry selection. Each variety and each parcel of land was vinified separately. The alcoholic fermentation took place partly in stainless steel tanks and partly in concrete vats at temperatures between 22-28°C for two weeks, followed by maceration for a total of about 10-15 days.

The malolactic fermentation took place in stainless steel after which the wines were racked into barriques (25% new and 75% used once). The wine remained in barriques in Ornellaia's cellars for about 15 months. After the first 12 months the wine was blended and then returned to the barriques for an additional three months of ageing. The wine then remained in the bottle for another six months prior to release.