



ORNELLAIA

ORNUS DELL'ORNELLAIA 2009

- TOSCANA BIANCO IGT

Ornus dell'Ornellaia is a late harvest Petit Manseng produced in extremely limited quantities and gives yet another dimension to the Estate. In certain vintages conditions are perfect in the tiny "Palmetta" vineyard for the production of this exclusive dessert wine.

The name Ornus dell'Ornellaia takes its inspiration from 'Fraxinus Ornus', the Latin name for the Manna or Flowering Ash (in Italian, Orniello), the tree which has given its name to the Ornellaia. The "Manna Ash" Orniello or 'Fraxinus Ornus' is a tree which is typical to the Mediterranean coastal area. Its precious sap has been used since Biblical times as a sweetener and acts as a perfect link to the sweetness of Ornus dell'Ornellaia.

WINEMAKER'S TASTING NOTES

100% Petit Manseng

"The creation of Ornus dell'Ornellaia was inspired by our passion for the territory and desire to fully explore its potential to produce great late harvest sweet wines, assisted by the mild and well-ventilated climate, typical of Autumn in Bolgheri. The warm Scirocco winds during September had the effect of drying the grapes quite quickly and uniformly. This season, therefore, was characterised by intense concentration of flavours and compounds in the grapes, as well as by richness and complexity. Ornus dell'Ornellaia 2009, with its saturated gold colour, boasts a nose of extraordinary complexity, with emphatic notes of well-ripened tropical fruit, dried apricot, and honey. The palate is marked by a multi-layered intensity, with an impressive balance between smooth mouthfeel, self-confident fruit, and a crisp, lively acidity. A near-endless finish with subtle hints of toasted oak and crème brûlée."

Axel Heinz

THE 2009 GROWING SEASON

The 2009 growing season saw a winter and early spring that were cool and rainy, and budbreak occurred in line with past years. May was dry, but the rains returned in June, without however negatively impacting vine growth or flowering. Summer was practically rainless, and hot, with temperatures often rising above 35°C with minimum differences between day and night temperatures. Strong Scirocco winds blowing in from Africa between late September and early October accelerated the ripening process, with the result that the berries achieved an early and homogeneous concentration. The harvest was carried swiftly in two different stages between 7 and 15 October, and the fruit presented an outstanding balance between sugars and acids.

VINIFICATION AND AGEING

Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and a natural one night decantation, the various lots were fermented in 100% new oak barriques at temperatures of no more than 22°C. Upon reaching the desired sugar/alcohol balance, the wines were subjected to a cold temperature (0°C) for 10 days to halt fermentation. Malolactic fermentation did not take place. After racking, the wines were aged for 12 months, after which the various lots were blended. After bottling, the wine was aged for another year prior to release.