



## **VARIAZIONI IN ROSSO DELL'ORNELLAIA 2019**

- TOSCANA IGT ROSSO

Every harvest is different, and with every harvest the orchestra of grapes grown at Ornellaia plays a different symphony. Accentuating the unique features of every vintage and embracing the natural harmony, Variazioni in Rosso dell'Ornellaia is served exclusively to guests visiting the estate, like a private concert in a bottle.

### **TASTING NOTES**

40% Cabernet Sauvignon, 40% Merlot, 20% Petit Verdot      Alc. : 14,5 % vol.

In this vintage affected by particularly variable weather, we assembled equal parts of Cabernet Sauvignon and Merlot, leaving plenty of room for Petit Verdot, which proved to be exemplary during the year, powerfully displaying its unique character.

Variazioni in Rosso dell'Ornellaia 2019 reveals a gorgeous deep ruby red. Generous and refreshing on the palate, the wine is solid and compact with considerable tannins. The Petit Verdot makes its presence felt in the upbeat bouquet of berries and spices.

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### **THE 2019 GROWING SEASON**

More than most vintages, 2019 was characterized by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June, reaching temperature peaks of 37°C at the end of the month. The weather stayed warm and sunny throughout the summer with temperatures 2°C above average and 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening. The harvest began slowly on 5<sup>th</sup> September. As usual, the last week of September saw a lowering of temperatures which made it possible to preserve a great finesse and aromatic freshness. Sunny conditions returned after another rainy event on 21<sup>st</sup> September, which allowed us to conclude the harvest of the later ripening varieties on 4<sup>th</sup> October.

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### **VINIFICATION AND AGEING**

The grapes were handpicked into 15 kg baskets; the bunches were graded and selected by hand on a double sorting table, before and after destemming, and finally soft-pressed. Each varietal and single vineyard block was vinified separately. The primary fermentation took place in stainless steel vats at temperatures below 25°C for a week, followed by maceration for about 10-15 days. The malolactic fermentation, which began in the steel tanks, was completed after the wine was racked into barriques (25% new and 75% a year old). The wine remained in barriques in Ornellaia's temperature-controlled cellars for about 15 months. After the first 12 months the wine was assembled, and then returned to the barriques for an additional 3 months of aging. After bottling, the wine aged a further 6 months prior to release.