



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2003

- 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

60% Cabernet Sauvignon, 30% Merlot, 5% Cabernet Franc, 5% Petit Verdot

"Le Serre Nuove dell'Ornellaia 2003 shows characteristics of richness and softness, resulting from the warm vintage. The aromas offer intense notes of mature fruit, coming primarily from the Merlot, combined with the complexity of the well-structured Cabernet and the freshness of the tannins of Petit Verdot."

Axel Heinz – September 2005

THE 2003 GROWING SEASON

The abundant winter rains permitted the vines to have a good water reserve in the soil in April which was very important due to the torrid Summer that was ahead. In Spring the budding was a bit late but with the drought (only 14 mm of rain fell from May through to the beginning of September) and the high temperatures, the vines were a week early in flowering. In the Summer the highest temperatures were 35°C between 20 and 28 July and 39°C between 3 and 9 August. Between 21 and 28 August, a couple of weeks earlier than usual, the bunches of the youngest Merlot were harvested in two separate occasions. At the beginning of September in the other vineyards, analysis confirmed a high sugar level but an insufficient phenolic maturity. The harvest, therefore, began again only on 10 September after a couple of thunder storms had lowered the temperature and with a harvest of bunches in perfect condition. The yield was less than expected – about 30% lower.

VINIFICATION AND AGEING

On arrival in the cellars, the grapes were hand-sorted on a double selection table, before and after being destemmed, and were then lightly crushed. Each varietal and vineyard parcel was vinified separately. Alcoholic fermentation was carried out in stainless steel tanks. Fermentation temperatures were moderately high ranging from 26-30°C for a period of one week, followed by a post-fermentation maceration for an average period of 21 days. Malolactic fermentation began in the stainless steel tanks and was completed after transfer to barriques (25% new and 75% once used). The wine remained in barriques in the cellars of Tenuta dell'Ornellaia for a total period of 16 months. After the first 12 months the master blend was made. The wine was then re-introduced into barrique where it spent the remaining 4 months, followed by a minimum of 6 months in the bottle prior to release.