



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2007

- 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

40% Merlot, 40% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot

"2007 was a sunny vintage, and in spite of the relatively low temperatures, the grapes ripened perfectly, preserving their complexity and aromatic freshness. Intense in colour, Le Serre Nuove dell'Ornellaia 2007 presents a complex nose, with intense red berry fruit, sweet spices, and balsamic mint and eucalyptus accents. Ample and silky on the palate, it displays an elegant, vibrant tannic structure, and fresh sweet fruit with intense minty accents."

Axel Heinz – September 2009

THE 2007 GROWING SEASON

2007 began with a very mild Winter, with less rainfall than usual. As a result bud break occurred about 10 days early. The Spring was mild, with rainfall at the right moments, which allowed excellent vegetative growth and led the vines to blossom early. June rains, which occurred throughout Tuscany, accompanied the development of the grapes. Summer finally started with a July, which was hot and dry, followed by an August which was cooler, with classic mid-month thunderstorms that slowed the ripening of the grapes, bringing the projected harvest date back to normal. A perfect September with brilliant sun, mild temperatures, and little rain permitted a perfectly slow, steady ripening of the grapes, which concentrated the aromatic & polyphenolic content, with no traces of over-ripening.

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.