ORNELLAIA

ORNUS DELL'ORNELLAIA 2015
- TOSCANA IGT BIANCO

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 Alc.:13.5 % vol. Residual sugar: 115 g/L, T.A.: 5,5 g/L

"Ornus dell'Ornellaia 2015 is characterised by a deep golden yellow colour with bright highlights. Scents of honey and caramel develop in the nose, accompanied by characteristic notes of dried apricots and almonds on the palate. The sweeness is balanced by vibrant acidity, delighting the taster with a very pleasant and balanced mouthfeel. A wine that expresses sweetness and richness while maintaining a fresh elegance."

Olga Fusari - Winemaker

THE 2015 GROWING SEASON

After a singular 2014, 2015 proved to be a very regular, almost text book, year. Following a normal winter, rainy and generally mild but with temperatures occasionally falling below zero, the vines budded right on time, in the first few days of April. Spring was characterised by dry, sunny weather, the ideal conditions for regular vegetative development, culminating in quick and complete flowering at the end of May. Hydric stress gradually began to make its presence felt from June. July will be remembered as particularly hot and dry, with maximum temperatures exceeding 30°C every single day of the month. The heat, together with the absence of rain, made us fear that ripening would come to a stop and that early harvesting would be necessary. Fortunately, the rain came on around the 10th of August in sufficient quantity to kick-start the ripening process, bringing much cooler temperatures during the whole ripening period. This allowed the concentration and accumulation of rich sugars and aromatic intensity in the grapes. Harvesting took place in three stages in the last few days of October.

VINIFICATION AND AGEING

Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and natural one night decanting, the various lots were fermented in 100% new oak barriques at temperatures of no more than 22°C. Upon reaching the desired sugar and alcohol levels, the fermentation was stopped. 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.

Axel Heinz – Estate Director

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