



ORNELLAIA

ORNELLAIA 2022 “LA DETERMINAZIONE” - BOLGHERI DOC SUPERIORE ROSSO

Ornellaia is born where nature and mind meet. Complex ancient soils converse through the medium of human wisdom with a delicate microclimate that is echoed and reflected in the Mediterranean Sea. Prolonged ageing accompanies the estate's fine wine in achieving its utmost expression, revealing all its finesse and generosity over time.

TASTING NOTES

55% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc, 10% Petit Verdot Alc. : 14,5 % vol.

Ornellaia 2022 shows an expressive bouquet of black fruit, with a touch of vanilla and tobacco. Such aromatic complexity shows on the palate where the wine proves expansive and generous. A powerful tannic structure carries it towards a savoury and enduring finish. Although the 2022 vintage was marked by long hot spells, Ornellaia is once again marked by elegance and vibrancy.

THE 2022 GROWING SEASON

The 2022 vintage in Bolgheri was distinguished by a typical winter with temperatures nearing the seasonal average, followed by a start of spring that was equally cool and dry. These conditions caused the vines to bud later than usual. From May onwards, a lengthy dry spell – lasting for about 75 days – persisted in the area, seriously challenging plant growth. The vines suffered from notable water stress during the growth, flowering and veraison periods, which resulted in a low-yield vintage. Fortunately, after these complications, the rainfall caused by summer storms freed up the energies, reactivating the physiology of the vines that could resume the ripening of the grapes. The rainfall cleared up during a month of September that proved perfect for the accumulation of sugar, aromas and tannins, mostly due to the cool night-time temperatures. The harvest took place in superb conditions that enabled us to choose the perfect date for each vineyard and varietal.

The red grape harvest started with Merlot on 25 August before continuing through September with Cabernet Sauvignon and ending on 10 October.

VINIFICATION AND AGEING

The clusters were hand-picked into 15 kg crates and then selected by hand on a double sorting table, before and after destemming, and then softly crushed. In 2016, optical sorting has been introduced in addition to manual selection, to further increase the quality of selection. Each grape variety and single vineyard block were vinified separately. Fermentation took place in stainless steel and concrete tanks at temperatures between 26 and 30°C for one week, followed by maceration for about 15 days, for a total time in the vat of about three weeks. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% used once. The wine then remained in barriques, in Ornellaia's cellars for about 18 months. After the first 12 months of maturation, the wine was assembled and then returned to the barriques for an additional 6 months. After bottling, the wine was aged for a further 12 months prior to release.