



VARIAZIONI IN ROSSO DELL'ORNELLAIA 2021

- 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 Franc, 30% Cabernet Sauvignon, 30% Merlot Alc.: 15 % vol

Produced during an exceptional vintage that will always be remembered in the history of our estate, Variazioni in Rosso dell'Ornellaia 2021 communicates the power of the sun in perfectly poised climatic conditions. The wine is a blend of three varietals that take centre stage in Bolgheri, which achieved their utmost potential during in 2021: Cabernet Franc provides tension, freshness and aromatic finesse; Cabernet Sauvignon adds spice aromas and a powerful body with opulent and elegant tannins; while Merlot yields ripe fruitiness as well as a soft, rounded core.

Variazioni in Rosso dell'Ornellaia 2021 is intensely aromatic, revealing a complex range of ripened fruit, gentle spices, tobacco, and elegant balsamic notes. The wine is full and enticing to taste with a succulent core and an enduring finish underpinned with integrated and developed tannins.

THE 2021 GROWING SEASON

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality. September was hot and sunny, devoid of rainfall, which provided for an "à la carte" harvest to convey the maximum quality potential of each vineyard.

The red grapes were harvested mostly in September, with Merlot within the first fortnight, and other varieties on the estate from 13 September onwards, ending on 1 October.

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.