



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2011

- 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

57% Merlot, 17% Cabernet Sauvignon, 14% Petit Verdot, 12% Cabernet Franc

"Le Serre Nuove dell'Ornellaia 2011, a dense, concentrated wine yet at the same time elegant and smooth, expresses perfectly the superb quality of the 2011 vintage. A remarkably emphatic nose is laden with well-ripened wild red berryfruit, spice, and peppery balsam. In the mouth, its superb ripeness immediately impresses, as do the silky, high-gloss tannins, dense-packed yet supple. It displays significant ageing potential, but is perfectly enjoyable today."

Axel Heinz – April 2013

THE 2011 GROWING SEASON

After a significantly delayed 2010 vintage, 2011 was marked by very hot, dry weather, which brought on an earlier than average harvest. A rainy winter was followed by a warmer than normal spring, bringing forward the start of the vine growth cycle by as much as 10 days. Budbreak was particularly rapid and even, which, as experience shows, is a very hopeful sign of a great vintage. Growth was then slowed by cooler conditions in June and July. The rain came at the right time: after flowering and during 'veraison', which favoured optimal cluster development. A surge of heat in late August further encouraged the ripening process, bringing the start of harvest to the last week in August. September's weather was sunny and rainless with perfect conditions yielding concentrated grapes with an ideal balance between ripe tannins, crisp acidities, and rich, ripe aromas. Exceptionally, harvesting concluded in the final days of September.

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.