



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2006

- 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

50% Merlot, 35% Cabernet Sauvignon, 9% Cabernet Franc, 6% Petit Verdot

"The fruit of an especially concentrated vintage, Le Serre Nuove dell'Ornellaia 2006 displays a decidedly rich, mature personality. Deeply colored, it presents warm red berry fruit, coca, and spice aromas. On the palate it's ample and round, with perfectly ripe, well polished tannins and rich fruit supported by perfectly balanced acidity. The union of Merlot's richness, Petit Verdot's freshness, and the Cabernets' structure forge an unmistakable path for the 2006."

Axel Heinz – September 2008

THE 2006 GROWING SEASON

The winter of 2006 was cold and wet enough that budbreak was delayed despite the hot spring days that followed, and full bloom only arrived in the first week of June. The usual vigor of the buds was accompanied by good productivity that did require moderate pruning, in the younger vineyards as well; a moderate pruning of this kind is indicative of good balance between vegetative growth and fruit production. During the summer there was almost no rainfall on the Tuscan coast. Fortunately, the temperatures never became excessive, and this allowed the vines to develop good aromatic potentials. At the beginning of the harvest the grapes were perfect: concentrated and uniformly ripe. The sunny, well ventilated days at the beginning of September allowed us to harvest the Merlot and Cabernet Franc at just the right moment. The steady rains that fell on September 15 and 16 slowed the ripening of the Cabernet Sauvignon, though a wait of a few days was sufficient to allow the grapes to reach perfect ripeness and make their journey to the cellars, where the harvest ended late in the afternoon of 4 October.

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.