



ORNELLAIA

ORNUS DELL'ORNELLAIA MILLEVITI 2008

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

"The creation of Ornus dell'Ornellaia was inspired by our passion for the territory and our desire to fully explore its potential to produce great late harvest sweet wines, assisted by the mild and well-ventilated climate, typical of Autumn in Bolgheri. This inaugural vintage of Ornus dell'Ornellaia displays an intense gold color, with a very complex nose where the ripe hints of exotic fruit, peach jam and honey are balanced by cooler notes of lemon and grapefruit. On the palate it is very rich, sweet and well-rounded with a strong fruity intensity. The high sugar content is perfectly balanced by a lively acidity, emphasized by delicate toasted hints of wood, ending with a long, sapid finish."

Axel Heinz

THE 2008 GROWING SEASON

The 2008 growing season was marked by a cool, rainy spring, with budbreak occurring within the norm. Rainfall during flowering did however affect the fruit set, thus lowering the vine's production. Summer brought intense heat, with almost no rain, and these conditions lasted through the first ten days of September. This facilitated a good 'veraison' and a very satisfactory ripening process, since the cool nights favoured development of aromas. September brought the cool northerly *tramontana* winds, which lowered temperatures. This cool, breezy but generously sunny period was particularly suitable for the natural raisining of the grapes on the vine, concentrating the sugars and acidity and preserving all the aromatic richness of the fruit.

VINIFICATION AND AGEING

The harvest took place in the second half of October in three different stages. At each stage, only the sweetest and most concentrated parts of the cluster were picked. Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and a natural one night decantation, the various lots were fermented in 100% new oak barriques at temperatures of no more than 22°C. Upon reaching the desired sugar/alcohol balance, the wines were subjected to a cold temperature (0°C) for 10 days to halt fermentation. 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.