



ORNELLAIA

## VARIAZIONI IN ROSSO DELL'ORNELLAIA 2016

- TOSCANA IGT ROSSO

In every vintage one of the Estate's varietals will express something quite distinctive and the Winemaker highlights this difference in the blend of Variazioni in Rosso dell'Ornellaia. Only visitors to the Estate have the unique opportunity to taste and experience these subtle variations.

### WINEMAKER'S TASTING NOTES

72% Merlot, 13 % Cabernet Sauvignon, 9% Petit Verdot, 6% Cabernet Franc

*"In a typical Bolgheri vintage of exceptional quality, in which every grape gave its best, the Merlot is presented magnificently in Variazioni in Rosso dell'Ornellaia 2016. The wine has a deep ruby red colour and the nose features aromas of ripe red fruits and delicate vanilla notes. Enveloping and smooth on the palate, it is characterised by vibrant acidity and elegant aromatic finesse."*

Olga Fusari – Winemaker



### THE 2016 GROWING SEASON

As what seems to be becoming increasingly the norm, the winter of 2016 was characterized by abnormally warm weather with heavy rainfall in February. Budbreak took place on time in the last week of March.

The abundance of water in the soil and the warm weather in April led to quick and normal vegetative vine growth. Towards May temperatures returned to normal, slowing the growth down slightly, bringing about the flowering which took place in the last week of May with dry sunny weather, perfect for a good fruit-set. The summer was average with very little rain favouring a notable water stress towards the end of the ripening stage. The usual August holiday period storms were also absent, maintaining a state of hydric stress through the first part of the harvest, but luckily with temperatures that significantly cooled off at night, allowing the vines to recover from the daytime temperatures. Ripening went on steadily building up excellent phenolic potential and a balanced sugar/acidity ratio. Harvest started early on the 24<sup>th</sup> August with young vine Merlot. By mid- September a few rain showers arrived, that allowed to complete harvest under virtually perfect conditions, sunny, but moderately warm, and enough water in the soil to prevent the vines from shutting down. Harvest was concluded on the 12<sup>th</sup> of October with the last Cabernet Sauvignon and Petit Verdot.



### 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 tanks at temperatures between 26° C and 30° C for one week, followed by 10-15 days of maceration on the skins. 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.

Axel Heinz - Estate Director

Ornellaia S.r.l.

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