ORNELLAIA

ORNUS DELL'ORNELLAIA 2014
- TOSCANA BIANCO IGT

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. Alc.: 13,5, Residual sugar : 115 g/L, T.A.: 7,5 g/L

"Ornus dell'Ornellaia is inspired by a passion for our land and by the desire to explore its potential and produce great ageing sweet wines, aided by the mild and especially breezy season typical of Autumn in Bolgheri. Ornus dell'Ornellaia 2014 is an intense golden colour with some hints of bronze. Complex candied orange peel, dried apricot and caramel aromas envelop the sense of smell. The palate is a great balance between the sugars and a ripe and lively acidity with flavours of apricot, sweet tobacco and slightly bitter caramel. A rich wine that is sweet but by no means heavy."

Axel Heinz

THE 2014 GROWING SEASON

The year 2014 will be remembered as one of the most unusual in Ornellaia's history. A warm and wet winter was followed by a mild and dry spring which allowed for regular vegetative vine growth with punctual and normal flowering. After a standard July, August was cold and wet. Whilst these conditions certainly created a challenge for ripening the red varieties, for the white the same conditions created soils favourable for ripening, with cooler temperatures and no great water stress, two essential factors for the full expression of their aromatic potential and for retaining a fresh zesty acidity. The dry and sunny weather in September, with a remarkable night time change in temperature, provided the perfect conditions for over-ripening the grapes, with an excellent balance between sugar levels and acidity: harvest took place in three steps between 17th September and 28th October.

VINIFICATION AND AGEING

Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and natural one night decanting, the various lots were fermented in 100% new oak barriques at temperatures of no more than 22°C. Upon reaching the desired sugar and alcohol levels, the fermentation was stopped. 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.

Ornellaia S.r.l.
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