



ORNELLAIA

ORNUS DELL'ORNELLAIA 2019

- TOSCANA IGT BIANCO – VENDEMMIA TARDIVA

Ornus dell'Ornellaia is a late harvest Petit Manseng produced in extremely limited quantities and expresses another dimension of 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 % vol. Residual sugars: 113 g/l A.T.: 5.9 g/l

"Ornus dell'Ornellaia was inspired by passion for our lands and by the desire to explore its potential in producing great sweet wines, favoured by the typically mild and particularly breezy autumn in Bolgheri. Ornus dell'Ornellaia 2019 has its classic bright golden-yellow colour, with an intense and particularly complex nose, discovering new aromas upon every foray into the glass. Citrus notes of orange peel accompany the typical aromas of dried apricot and amaretto. Slight notes of cinnamon and vanilla complete the bouquet. When tasted, the wine shows a great balance between sweetness and acidity, with a vibrant and persistent finish lacking any heaviness."

Olga Fusari – Winemaker

THE 2019 GROWING SEASON

More than most vintages, 2019 was characterized by a highly variable climate, which alternated periods of cold and rain with long bouts of drought and heat. After a normal winter, the budding took place in the first week of April. The cold and rainy conditions throughout April and May significantly slowed down the vegetative vine growth, leading to a 10-day delay in flowering compared to the average. Very hot, rainless weather suddenly arrived in June, reaching temperature peaks of 37°C at the end of the month. The weather stayed warm and sunny throughout the summer with temperatures 2°C above average and 45 consecutive days without rain. The long dry period was interrupted by two days of rain in the last week of July, bringing the temperature back to the seasonal norm, with ideal conditions for ripening. The harvest of the Petit Manseng grapes began in mid-October and lasted throughout the month in three different steps, each time selecting only the correctly withered parts of the bunch.

VINIFICATION AND AGEING

Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and natural decanting over one night, the various lots were fermented in 100% new oak barriques at temperatures of



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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.

Axel Heinz – Estate Director