



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2010

- 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

45% Merlot, 41% Cabernet Sauvignon, 9% Petit Verdot, 5% Cabernet Franc

"From a growing season that was among the coolest and most late-ripening in recent years, Le Serre Nuove dell'Ornellaia 2010 exhibits truly stunning aromatics. A vigorous Cabernet Sauvignon and a fruit-rich, lusciously-rounded Merlot compose a balanced cuvée marked by fragrant tobacco leaf, intense fruit notes and spices. The palate is firmly-structured and complex, with silky tannins and remarkable aromatic richness, and the progression concludes in a long, firm finish."

Axel Heinz – May 2012

THE 2010 GROWING SEASON

The 2010 growing season will be remembered for being one of the latest in recent years. From budbreak on, in fact, the growth stages were some 10 days behind normal, and that slow pace continued through to the harvest. A rainy spring was followed by a hot, dry Summer, which favoured optimal development of the clusters. A few rain showers interrupted the harvest in September, but adequate dry, sunny periods allowed the fruit to fully ripen. Painstaking vineyard management, and careful leaf-pulling in particular, ensured that the grapes were sound and healthy. Cool nights encouraged fine development of aromatic compounds, with the grapes displaying remarkably crisp fruit and floral qualities. Picking began in mid-September and concluded on 12 October with the late-ripening varieties.

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.