



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2023

- BOLGHERI DOC ROSSO

Crafted from the same varieties, under the same sky, with the same philosophy: Le Serre Nuove dell'Ornellaia is a proud second wine, which has the ability to foretell the personality of the estate's flagship wine. Together, the wines provide their own distinctive points of view. The pleasure of sipping Le Serre Nuove dell'Ornellaia evolves over time, adding the charm of maturity to the vigour of youth.

TASTING NOTES

44% Merlot, 37% Cabernet Sauvignon, 11% Cabernet Franc, 8% Petit Verdot Alc. : 14,5% vol.

Le Serre Nuove dell'Ornellaia 2023 displays a deep ruby red hue with a purple rim that emphasise the youth and concentration of the wine. Ripe fruits of the forest and cherries stand out clearly among the aromas, interwoven with discreet spice notes, which are typical of the ripeness of our grapes. Polished tannins make their presence felt on the palate, underpinned by a harmonious body that is perfectly balanced by an upbeat freshness. The poise between power and flow provides an easy-drinking and engaging wine, which promises to evolve over time, although it is ready to be enjoyed now.

THE 2023 GROWING SEASON

2023 was a challenging vintage in Bolgheri that, however, benefitted from Nature's benevolence during key moments of the growing season. Winter was mild with relatively high temperatures and average rainfall that resulted in early plant growth. Spring brought abundant rainfall that helped fill up water reserves for the summer, but which also called for meticulous work in the vineyard. A hot summer saw high temperatures, albeit without reaching any extremes, alongside rains that helped offset water stress in the vineyards. This enabled the grapes to ripen gradually and regularly, allowing the berries to achieve high concentration.

Rainfall in late August and cool September nights helped aromatic complexity development and preserved the acidity of the wine, resulting in a proper balance between power and elegance.

VINIFICATION AND AGEING

The grapes were handpicked into 15 kg baskets. The bunches were selected by hand on a double sorting table before and after de-stemming, then finally soft-pressed. In addition to handpicking, we introduced optical selection in 2016 in order to further increase the quality of berry selection. Each variety and each parcel of land was vinified separately. The alcoholic fermentation took place partly in stainless steel tanks and partly in concrete vats at temperatures between 22-28°C for two weeks, followed by maceration for a total of about 10-15 days.

The malolactic fermentation took place in stainless steel after which the wines were racked into barriques (25% new and 75% used once). The wine remained in barriques in Ornellaia's cellars for about 15 months. After the first 12 months the wine was blended and then returned to the barriques for an additional three months of ageing. The wine then remained in the bottle for another six months prior to release.