



ORNELLAIA

ORNUS DELL'ORNELLAIA 2017

- 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.: 14,5% vol. Residual sugar: 89 g/L A.T.: 7,1 g/L

"Ornus dell'Ornellaia was inspired by passion for our terroir 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 2017, with its typical bright golden-yellow colour, develops refined scents of bitter almond and dry apricot to the nose. The first impression on the palate is soft and enveloping and the acidic vein typical of Petit Manseng gives length and verticality to the finish."

Olga Fusari - Winemaker

THE 2017 GROWING SEASON

2017 will go down in history as being one of the hottest, driest years ever. Things were clear from the outset due to a particularly mild winter, with temperatures over three degrees higher than the seasonal average and rains within the norm. Consequently, the vines budded much sooner than usual, almost two weeks in advance.

The vegetative cycle was accompanied by hot weather with very little rain from the month of March, and this was interrupted by a sudden drop in temperatures at the end of April, which caused frost in various parts of Tuscany. Thanks to the mitigating effects of the sea, temperatures remained above zero along the coast, preventing damage to the young buds. The hot, dry weather returned in May, limiting vegetative development and the size of the bunches, while flowering occurred under excellent conditions. There was virtually no rain in July and August but fortunately the hot weather was offset by cooler temperatures at night.

Given the climatic conditions and low crop levels, the harvest of Petit Manseng also took place earlier than expected, in the first week of October.

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 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

Ornellaia S.r.l.

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