ORNELLAIA

ORNUS DELL'ORNELLAIA 2013
- 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

"The creation of Ornus dell'Ornellaia was inspired by our passion for the territory and desire to fully explore its potential to produce great late harvest sweet wines, assisted by the mild and well-ventilated climate, typical of Autumn in Bolgheri. The late and cool harvest time of 2013 meant that the grapes ripened slowly and the aromatics were allowed time to develop. Golden in colour, Ornus dell'Ornellaia 2013 presents the classic notes of exotic dried fruits, caramel and honey. On the palate the residual sugar is balanced by a juicy acidity and ample notes of apricot, honey and dried fruits"

Axel Heinz – June 2016

THE 2013 GROWING SEASON

After a dry 2012, winter 2013 was characterised by mild but very rainy weather, which caused a delay in budding of up to 15 days. The cold and rain also led to irregular and very long flowering – with a two-week delay compared to the average – which reduced production and resulted in uncoordinated development of clusters. Fortunately the summer, which arrived punctually at the end of June, was perfect, dry and sunny, but with a few peaks of intense heat in July and August. The slow vegetative development was ultimately beneficial because it deferred ripening until after the hottest period. The storms of August significantly lowered the temperatures, especially at night, which favoured aromatic expression, maintaining a fresh and vibrant acidity. After a brief rainy interval at the beginning of October, the grapes successfully completed their drying process achieving an optimal level of sugar concentration and showing slight traces of noble rot. They were picked in three passages between 13th – 18th 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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