



ORNELLAIA

LE SERRE NUOVE DELL'ORNELLAIA 2009

- 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

54% Merlot, 31% Cabernet Sauvignon, 10% Petit Verdot, 5% Cabernet Franc

"Offspring of a warm, sunny vintage, Le Serre Nuove dell'Ornellaia 2009 displays above all else the superb ripe fruit characteristic of the vintage. Its colour is intense and offers a nose rich with ripe dark berryfruit and fruit preserves, enlivened with a delicate vein of spice. On the palate, full and well-rounded with notably refined, silky tannins. A seductive acidity keeps all the components in balance, prolonging a finish that has an appealing freshness."

Axel Heinz – September 2011



THE 2009 GROWING SEASON

The 2009 growing season saw a Winter and early Spring that were cool and rainy, and budbreak occurred in line with past years. May was dry, but the rains returned in June, without however negatively impacting vine growth or flowering. Summer was practically rainless, and hot, with temperatures often rising above 35°C and very little day-night temperature differences. These conditions speeded up the ripening process, particularly for early-ripening varieties such as Merlot. Harvest started in the last few days of August, slightly earlier than usual. Then rains in mid-September refreshed the later-ripening varieties, enabling them to continue ripening until the first week in October.



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.