



ORNELLAIA

ORNUS DELL'ORNELLAIA 2022

- TOSCANA IGT BIANCO – VENDEMMIA TARDIVA

'Fraxinus Ornus' is the Latin name for Orniello. Ornellaia is named after this ancient Mediterranean plant and has also bestowed the epithet on this dessert wine. Ornus dell'Ornellaia is made from late-harvested grapes grown in a tiny vineyard. Time, experience and meditation.

TASTING NOTES

100% Petit Manseng Alc.: 14 % vol. Residual sugars: 130 g/l

Ornus dell'Ornellaia is inspired by our love for our land and a longing to explore every last element of its potential to produce the finest dessert wines, courtesy of the mild and breezy autumns in Bolgheri. Ornus dell'Ornellaia 2022 vaunts a stylish golden colour and displays astonishingly complex aromas, such as acacia honey, peaches, quince jam and caramel. Creamy and opulent, the wine has the perfect balance of acidity and sugar with a savoury finish and distinctive freshness that continues to the end of the tasting experience.



THE 2022 GROWING SEASON

The 2022 vintage in Bolgheri was distinguished by a typical winter with temperatures nearing the seasonal average, followed by a start of spring that was equally cool and dry. These conditions caused the vines to bud later than usual. From May onwards, a lengthy dry spell – lasting for about 75 days – persisted in the area, seriously challenging plant growth. The vines suffered from notable water stress during the growth, flowering and veraison periods, which resulted in a low-yield vintage. Fortunately, after these complications, the rainfall caused by classic summer storms freed up the energies, reactivating the physiology of the vines that could resume the ripening of the grapes. The rainfall cleared up during a month of September that proved perfect for the accumulation of sugar, aromas and tannins, mostly due to the cool night-time temperatures.

The harvest took place in superb conditions that enabled us to choose the perfect date for each vineyard and varietal.



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.