



ORNELLAIA

ORNUS DELL'ORNELLAIA 2010

- 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. This 2010 vintage, reflecting the cool, very slow growing season, appears quite "northern" in character but still very classic for Petit Manseng. There is abundant vibrant fruit on the nose, with notes of citrus, lemon zest, and mineral nuances. In the mouth, a generous sweetness is well balanced by the tangy acidity and the long-lived, mineral-edged finish."

Axel Heinz

THE 2010 GROWING SEASON

The 2010 growing season will be remembered for being one of the latest in recent years. From budbreak on, in fact, the growth stages were some 10 days behind normal, and that slow pace continued through to the harvest. A rainy spring was followed by a hot, dry Summer, which favoured optimal development of the clusters. A few rain showers interrupted the harvest in September, but adequate dry, sunny periods allowed the fruit to fully ripen. The natural drying of the grapes on the vine was very slow and consistent; weather conditions were fortunately such that the acidity and aromatic richness were preserved. Harvesting was carried out in four separate passes in the vineyard, picking only the most suitably-dried clusters, between 20 October and 11 November, right at the close of the vineyard year.

VINIFICATION AND AGEING

Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and a natural one night decantation, 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 arrested. 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.