



ORNELLAIA

## LE SERRE NUOVE DELL'ORNELLAIA 2014

- 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

50% Merlot, 34% Cabernet Sauvignon, 9% Cabernet Franc, 7% Petit Verdot

*"A late vintage with a long period of ripening, 2014 presented us with wines that generate a great amount of pleasure. Le Serre Nuove dell'Ornellaia 2014 has a ruby colour of medium intensity. On the nose it develops fresh crisp fruit aromas underpinned by fine notes of spice. The palate is of medium weight with notes of red berry fruit. The tannins are fine, silky and particularly polished. Soft and enveloping yet with a clean lively finish."*

Axel Heinz – June 2016

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### THE 2014 GROWING SEASON

The 2014 vintage will go down in history as one of the most unusual in the memory of Ornellaia. A warm and rainy winter was followed by a mild and dry spring which allowed for a normal vegetative growth with timely and regular blooms. After a July that was fairly average but a cold and rainy August created very difficult conditions for the ripening of the grapes; it also greatly increasing the threat of disease. Meticulous stripping in the vineyard and treatments during the entire month of August enabled us to maintain the good health of our vines, allowing them to develop free of disease during September and October. These two months brought perfect conditions with mostly sunny and dry weather, offering excellent conditions for ripening, particularly for Merlot. The harvest will go down in history as one of the latest, starting on 6 September with the Merlot from young vines, and ending on 22 October with the last Cabernet Sauvignons.

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### 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 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.