



ORNELLAIA

ORNUS DELL'ORNELLAIA 2016

- TOSCANA IGT BIANCO – VENDEMMIA TARDIVA

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 Alc.: 14% vol. Residual sugar: 109 g/L A.T.: 5,9 g/L

"Ornus dell'Ornellaia was inspired by passion for our lands and by the desire to explore its potential in producing great sweet wines, favoured by the typically mild and particularly breezy autumn in Bolgheri. With a classic, intense, golden-yellow colour, Ornus dell'Ornellaia 2016 unleashes lively aromas of amaretto and almond, accompanied by sweet notes of exotic fruit. It is particularly dense and velvety in the mouth, with a beautiful sweetness perfectly balanced by a lively and juicy acidity."

Olga Fusari - Winemaker

THE 2016 GROWING SEASON

As has been happening more and more frequently, the winter of 2016 was characterized by above-average temperatures, and by abundant rainfall in February. The budding took place right on time in the last week of March. The abundance of water in the soil and the warm weather in April brought about fast and regular vegetative growth. The temperatures returned to normal around May, slightly slowing growth and leading to flowering in the last week of May with dry and sunny weather, perfect for good fruit setting. The summer was properly hot with very little rain, leading to marked water stress towards the end of the ripening period. Even the usual mid-August storms did not occur, but fortunately our proximity to the sea brought cool and humid winds with remarkable temperature variations at night, allowing the vines to recover from the daytime heat and preserve the grapes' aromas and lively acidity.

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.

Axel Heinz – Estate Director

Ornellaia e Masseto Società Agricola S.r.l.

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