



# ORNELLAIA

Ornellaia is an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's (and the world's) greatest winegrowing appellations.



## Ornellaia 2017

Bolgheri Superiore DOC, Italy

### ESTATE

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

### WINE

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is the estate's "Grand Vin", with exceptional balance, power, elegance, and great aging potential. It faithfully reflects, in every vintage, its nature, site, and distinctive Mediterranean personality.

### VINEYARD

*Soils:* Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils.) Vineyards are planted at high density, from 5,000 - 8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot, and head-pruned vines.

### WINEMAKING

*Variety:* 56% Cabernet Sauvignon, 25% Merlot, 10% Petit Verdot, 9% Cabernet Franc

*Fermentation:* Fermentation takes place in stainless steel and concrete tanks at temperatures below 25°C for a week, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% once-used.

*Aging:* The wine then remains in barriques, in Ornellaia's temperature- controlled cellars, for about 18 months. After the first 12 months of maturation, the wine is assembled and then returned to the barriques for an additional 6 months. After bottling, the wine ages a further 12 months prior to release.

*Alcohol:* 15%

### VINTAGE

2017 will go down in history as being one of the hottest, driest years ever. Things were clear from the outset due to a particularly mild winter, causing the vines budded much sooner than usual. Spring was characterized by hot weather with very little rain. Ultimately this limited the vegetative development and the size of the bunches, and allowed for excellent flowering conditions. The harvest began early, with the first Merlot on the 24th of August, continuing through until the last week of September in hot weather and under sunny skies. Rain finally made an appearance around the middle of September, cooling things down and creating the perfect conditions for the later-ripening varieties.

### TASTING NOTE

*Ornellaia 2017 masterfully interprets what was a particularly warm and sunny year. The intense and dark colour heralds a wine of beautiful concentration; the nose, rich and complex, releases scents of ripe red fruits, accompanied by notes of sweet tobacco and vanilla. The taste reveals an Ornellaia of great balance, a combination of firmness and pleasant freshness.*