



# 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.

## 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:** 51% Merlot, 40% Cabernet Sauvignon, 7% Cabernet Franc, 2% Petit Verdot  
**Fermentation:** Fermentation takes place in stainless steel and concrete tanks at temperatures between 26 and 30°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:** 14.5%

### VINTAGE

2018 brought a return to normal winter climatic conditions, with temperatures allowing the vines their well-deserved rest. Spring will be remembered as one of the wettest in history, with three times the seasonal average rainfall. It was only in July that the vines received some respite, with a warm and dry month. The sugars and acidity developed slowly, while the berries grew to larger dimensions thanks to the high level of water present in the soil. September was warm and dry. Temperatures were higher than the seasonal average, but cooler nights enabled the vines to recover and preserve the aromas and acidity. The red grape harvest began on the 31st of August with the Merlot and ended on the 8th of October with the later-ripening varieties.



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## vinous

*"The 2018 Ornellaia is an introvert at this stage. Medium in body, with terrific persistence and impeccable balance, the 2018 is not in any mood to show all its cards today. Hints of red berry fruit, mocha, spice, licorice and dried flowers emerge with a bit of coaxing. I won't be surprised to see it put on weight with more time in bottle. There is certainly plenty to look forward to. Readers should expect a silky, aromatic Ornellaia in line with vintages such as 2004 that are more about finesse than raw power". - A.G. 1/2021*

97-98 James Suckling

96 Decanter

95 Wine Spectator

97 Jeb Dunnuck