



ORNELLAIA

VARIAZIONI IN ROSSO DELL'ORNELLAIA 2020

- TOSCANA IGT ROSSO

Every harvest is different, and with every harvest the orchestra of grapes grown at Ornellaia plays a different symphony. Accentuating the unique features of every vintage and embracing the natural harmony, Variazioni in Rosso dell'Ornellaia is served exclusively to guests visiting the estate, like a private concert in a bottle.

TASTING NOTES

70% Cabernet Sauvignon, 25% Merlot, 5% Cabernet Franc Alc.: 14.5 % vol

All the varietals are perfectly expressed in this vintage of phenomenal potential, although the Cabernet Sauvignon displays an especially elegant personality.

Variazioni in Rosso dell'Ornellaia 2020 has a bold character, whose initial aromas include ripe black fruit. Discreet and ethereal, the tasting continues at length in the mouth before yielding a powerful and sturdy finish. This wine is a beautiful example of the expression of a terroir where Cabernet Sauvignon is fully in its element.



THE 2020 GROWING SEASON

After a mild and rainy winter, the temperature dipped temporarily in March with a few nights under 0°C at the start of budbreak during the last weekend of the month. The freshly emerged sprouts were nevertheless protected by the cotton-like fabric of the bud, enabling them to avoid frost damage. The remainder of the spring was generally warm with average precipitation, guaranteeing even vegetative growth through to the flowering that occurred between 20 and 25 May. Intense rainfall towards the middle of May was ensued by a long dry spell with a total absence of rain and extremely high temperatures until the end of August. Veraison was quick and even between 20 and 25 July, beginning the grape ripening under a blazing sun.

Rain began at the end of August, considerably lowering the temperature, with night-time lows of 13°C, and providing the perfect conditions for the Merlot to ripen. The Merlot was harvested in two weeks to preserve all the freshness and fruitiness, just in time to avoid a sudden heat wave with a high of 37°C, sending the sugar levels soaring for the varietals that had not yet been harvested. On 17 September, the Cabernet Franc and Cabernet Sauvignon started to be picked in the younger vineyards.

Towards the end of September, rain finally brought the weather conditions back to normal. The water absorbed by the bunches lowered the alcohol levels, restoring them to normal values and allowing Ornellaia to complete the Cabernet Sauvignon harvest on 3 October.



VINIFICATION AND AGEING

The grapes were handpicked into 15 kg baskets; the bunches were graded and selected by hand on a double sorting table, before and after destemming, and finally soft-pressed. Each varietal and single vineyard block was vinified separately. The primary fermentation took place in stainless steel vats at temperatures below 25°C for a week, followed by maceration for about 10-15 days. The malolactic fermentation, which began in the steel tanks, was completed after the wine was racked into barriques (25% new and 75% a year old). The wine remained in barriques in Ornellaia's temperature-controlled cellars for about 15 months. After the first 12 months the wine was assembled, and then returned to the barriques for an additional 3 months of aging. After bottling, the wine aged a further 6 months prior to release.