



ORNELLAIA

## ORNUS DELL'ORNELLAIA 2020

- TOSCANA IGT BIANCO – VENDEMMIA TARDIVA

'Fraxinus Ornus' is the Latin name for Orniello. Ornellaia is named after this ancient Mediterranean plant and has also bestowed the epithet on this dessert wine. Ornus dell'Ornellaia is made from late-harvested grapes grown in a tiny vineyard. Time, experience and meditation.

### WINEMAKER'S TASTING NOTES

100% Petit Manseng Alc.: 13,5% vol. Residual sugars: 130 g/l A.T.: 6,64 g/l

*"Ornus dell'Ornellaia is inspired by a passion for our land and the wish to harness all its potential to produce fine dessert wines, which are shaped by the mild and breezy autumnal conditions in the Bolgheri region. Ornus dell'Ornellaia 2020 shines with a signature shade of gold in the glass. The wine is intensely aromatic with sweet honeyed and quince notes alongside hallmark dried apricot nuances. Citrus flavours and freshness are displayed on the palate, which lend verticality and enjoyment to the tasting experience."*

Olga Fusari - Winemaker

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### THE 2020 GROWING SEASON

After a mild and rainy winter, there was a temporary drop in temperatures in March with a few nights below 0°C at the very start of the budding in the last week of the month. Fortunately, the newly opened shoots were still protected by the cottony tissue of the bud and were not damaged by the frost. The rest of spring had generally warm weather with normal rainfall that ensured regular growth until flowering, which took place on average between 20 and 25 May. There was an intense rainy period in the middle of June, followed by a very long dry period with a virtual absence of rain and torrid temperatures until the end of August. The véraison was even and quick between 20 and 25 July, with the grapes beginning to ripen under a blazing sun.

The Petit Manseng was harvested during the first ten days in October on two consecutive occasions in order to select only the perfectly dried parts of the bunches.

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### VINIFICATION AND AGEING

Upon arrival at the winery, each lot was pressed and fermented separately. After lengthy, gentle pressing and natural decanting over one night, 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