



ORNELLAIA

## ORNUS DELL'ORNELLAIA 2021

- 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.

### TASTING NOTES

100% Petit Manseng Alc.: 13 % vol. Residual sugars: 170 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 2021 with its classic golden-yellow colour, develops typical aromas of dried apricot and amaretto accompanied by elegant citrus notes to the nose. The sweetness is balanced by vibrant acidity, delighting the taste with a very pleasant and balanced mouthfeel. A wine that expresses richness while maintaining a fresh elegance.*

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### THE 2021 GROWING SEASON

2021 started with a mild yet rainy winter that enabled the water resources in the soil to be replenished. After a dry March, budbreak occurred in the first fortnight of April. The gradual rise in temperatures and normal rainfall allowed the shoots to develop evenly before flowering in superb conditions towards the end of May. Summer fully arrived in June with temperatures slightly above average and an almost total absence of rain, resulting in veraison in the last week of July. The dry spell continued throughout August and September, but the spring rain and our estate's deep soils allowed the vines to avoid overly intense water stress, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality.

The white grape harvest started on 18 August and ended in the second week of September.

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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.