



ORNELLAIA

ORNELLAIA 2020 'LA PROPORZIONE' - BOLGHERI DOC SUPERIORE ROSSO

Ornellaia is a blend of nature and musing. Complex ancient soils converse through human wisdom with a delicate microclimate that is echoed and reflected in the Mediterranean Sea. Prolonged ageing accompanies the estate's fine wine in achieving its utmost expression, revealing all its finesse and generosity over time.

WINEMAKER'S TASTING NOTES

50% Cabernet Sauvignon, 32% Merlot, 13% Cabernet Franc, 5% Petit Verdot Alc. : 14,5 % vol.

"With its usual deep ruby red colour, Ornellaia 2020 stands out on the nose with ripe red fruits and delicate vanilla and gentle tobacco notes. Upon tasting, the wine reveals itself to be rounded and velvety, making an enjoyable and engaging first impression that entices for a second sip. The tannins are dense yet elegant and the finish proves to be savoury and enduring."

Olga Fusari - Winemaker - July 2022

THE CLIMATE OF 2020

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.

Rains arrived at the end of August, resulting in a significant drop in temperatures, falling as low as 13°C at night, and creating the ideal conditions for completing the ripening of the Merlot grapes. They were harvested in just two weeks to preserve maximum freshness and fruitiness, just in time to avoid a sudden week-long heatwave during which the thermometer registered temperatures of up to 37 degrees, sending sugar content soaring for all the varieties still to be harvested. This led us to begin harvesting Cabernet Franc and Cabernet Sauvignon from young vines as early as 17 September.

Towards the end of September, a passing burst of rain finally brought the climatic conditions back to normal, and the water absorbed by the grapes lowered the alcohol content to normal values, allowing us to complete the Cabernet Sauvignon and Petit Verdot harvest on 3 October.

VINIFICATION AND AGEING

The clusters were hand-picked into 15 kg crates and then selected by hand on a double sorting table, before and after destemming, and then softly crushed. In 2016, optical sorting has been introduced in addition to manual selection, to further increase the quality of selection. Each grape variety and single vineyard block were vinified separately. Fermentation took place in stainless steel and concrete tanks at temperatures between 26 and 30°C for one week, followed by maceration for about 15 days, for a total time in the vat of about three weeks. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% used once. The wine then remained in barriques, in Ornellaia's temperature-controlled cellars for about 18 months. After the first 12 months of maturation, the wine was assembled and then returned to the barriques for an additional 6 months. After bottling, the wine aged a further 12 months prior to release.

Axel Heinz - Estate Director