



ORNELLAIA

ORNELLAIA 2021 'LA GENEROSITÀ' - BOLGHERI DOC SUPERIORE ROSSO

Ornellaia is born where nature and mind meet. Complex ancient soils converse through the medium of 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.

TASTING NOTES

53% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc, 7% Petit Verdot Alc. : 15 % vol.

Ornellaia 2021 displays the characteristics of a typical vintage in Bolgheri, with not a few sunny spells and devoid of rain, crafting a rich and concentrated wine that is also deeply expressive and generous. Signature notes of Mediterranean shrub, herbs, cypress berries, classic blackberry and dark fruit aromas unfurl on the nose, accompanying a palate endowed with dense tannins but certainly not lacking in precision and finesse. The finish is vibrant and enduring, bringing a feeling of aromatic freshness and elegance.

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.

September was hot and sunny, devoid of rainfall, which provided for an "à la carte" harvest to convey the maximum quality potential of each vineyard.

The red grapes were harvested mostly in September, with Merlot within the first fortnight, and other varieties of the estate from 13 September onwards, ending on 1 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 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 was aged for a further 12 months prior to release.