



ORNELLAIA

ORNELLAIA 2012 “L’INCANTO”

- BOLGHERI DOC SUPERIORE

The desire to nurture the Estate’s exceptional qualities has shaped Ornellaia’s philosophy since the beginning. Ornellaia is a *cuvée* of Cabernet Sauvignon, Merlot, Cabernet Franc & Petit Verdot and the faithful expression of unique *terroir* developed in harmony with nature.

WINEMAKER’S TASTING NOTES

56% Cabernet Sauvignon, 27% Merlot, 10% Cabernet Franc, 7% Petit Verdot

“The 2012 growing season was characterised by an abundance of sunny, dry weather; some rain did fall as well, but it occurred in just the right periods, before the harvest, and helped the vines to cope with the hot, dry conditions. The result was an even, consistent ripening process that in the end yielded generous, full-bodied wines that are remarkably appealing and seductive, with an overall character that we like to define with the word Incanto (‘Enchantment’). Ornellaia 2012 appears a deep ruby, and a remarkably beguiling bouquet boasts rich fruit and spices notes. The palate shows well-rounded, full, and generous, with glossy tannins and a complete absence of any roughness. The 2012 lacks none of the proverbial concentration that distinguishes Ornellaia’s, great vintages, but this vintage adroitly masks that richness behind an expansive, magisterial structure, then concludes with a near-endless finish.”

Axel Heinz - May 2014



THE 2012 GROWING SEASON

2012 was a dry growing year, like 2011, with the scarcity of water already evident during a cold, dry winter. At budbreak, which occurred normally, a water deficit of some 100mm, compared to the multi-year average, was already evident. A mild, sunny spring brought good vine growth, with a rapid, consistent flowering. July and August were hot and almost rain-free, leading to fears of arrested ripening due to lack of water. However, *veraison* was completely normal and satisfactory. A few spells of rain in late August and early September increased the momentum of the ripening, and the fruit achieved fine overall ripeness, with optimal levels of aromatics and polyphenols. The harvest for Merlot took place between 29 August and 17 September; it began on 18 September for Cabernet Franc, Cabernet Sauvignon, and Petit Verdot in the younger vineyards, and concluded with Petit Verdot and Cabernet Sauvignon in the oldest vineyards.



VINIFICATION AND AGEING

The clusters were hand-picked into 15-kg boxes and then selected by hand on a double sorting table, before and after destemming, and finally softly crushed. Each grape variety and single vineyard block was vinified separately. Fermentation took place in stainless steel tanks at temperatures between 26-30°C for two weeks, followed by 10-15 days of maceration on the skins. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% once-used. 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.