



TENUTA DELL'ORNELLAIA

Le Serre Nuove dell'Ornellaia 2009

Bolgheri DOC Rosso

Variety:

54% Merlot
31% Cabernet Sauvignon
5% Cabernet Franc
10% Petit Verdot

Climate and Harvest:

The 2009 growing season saw a Winter and early Spring that were cool and rainy, and budbreak occurred in line with past years. May was dry, but the rains returned in June, without however negatively impacting vine growth or flowering. Summer was practically rainless, and hot, with temperatures often rising above 35°C and very little day-night temperature differences. These conditions speeded up the ripening process, particularly for early-ripening varieties such as Merlot. Harvest started in the last few days of August, slightly earlier than usual. Then rains in mid-September refreshed the later-ripening varieties, enabling them to continue ripening until the first week in October.

Vinification and Ageing:

The grapes were handpicked into 15 kg baskets; the bunches were graded and selected by hand on a double sorting table, before and after destemming, and finally soft-pressed. Each varietal and single vineyard block was vinified separately. The primary fermentation took place in stainless steel tanks at temperatures between 26° C and 30° C for one week, followed by 10-15 days of maceration on the skins. The malolactic fermentation, which began in the steel tanks, was completed after the wine was racked into barriques (25% new and 75% a year old). The wine remained in barriques in Ornellaia's temperature-controlled cellars for about 15 months.

After the first 12 months the wine was assembled, and then returned to the barriques for an additional 3 months of aging. After bottling, the wine aged a further 6 months prior to release.

Winemaker 's Notes:

Tasted September 2011

Offspring of a warm, sunny vintage, Le Serre Nuove dell'Ornellaia 2009 displays above all else the superb ripe fruit characteristic of the vintage. Its colour is intense and offers a nose rich with ripe dark berryfruit and fruit preserves, enlivened with a delicate vein of spice. On the palate, full and well-rounded with notably refined, silky tannins. A seductive acidity keeps all the components in balance, prolonging a finish that has an appealing freshness.