

Ornellaia is an ambassador for the Bolgheri region, leading it to be recognized as one of Italy's (and the world's) greatest winegrowing appellations



Ornellaia 2021

Bolgheri Superiore DOC, Italy

ESTATE

Ornellaia has established itself among the iconic wine estates in Italy (and beyond). The estate is dedicated to producing charming and opulent wines, full of Mediterranean character and finesse, reflecting the estate's unique terroir in Bolgheri on the Tuscan coast. The combination of Bolgheri's unique soils and growing conditions, and what can only be characterized as a total obsession with excellence, result in the world-class wines from Cabernet Sauvignon, Merlot and Sauvignon Blanc that so many wine lovers across the world have come to cherish.

WINE

The desire to nurture the Estate's exceptional qualities has shaped Ornellaia's philosophy since the beginning. Ornellaia is the estate's "Grand Vin", with exceptional balance, power, elegance, and great aging potential. It faithfully reflects, in every vintage, its nature, site, and distinctive Mediterranean personality.

VINEYARD

Soils: Three major soil types: marine (sedimentary deposit from the sea), alluvial (marly, sandy clays with mineral veins), and volcanic (schist, gravel and porous soils.) Vineyards are planted at high density, from 5,000 - 8,700 hl/ha, and feature several training systems – spur-pruned cordon, single Guyot, and head-pruned vines.

WINEMAKING

Variety: 53% Cabernet Sauvignon, 25% Merlot, 15% Cabernet Franc, 7% Petit Verdot

Fermentation: Fermentation takes place in stainless steel and concrete tanks at temperatures between 26 and 30°C for a week, followed by 15 days of maceration on the skins. The malolactic fermentation took place mainly in oak barrels, 70% new and 30% once-used.

Aging: The wine then remains in barriques, in Ornellaia's temperature- controlled cellars, for about 18 months. After the first 12 months of maturation, the wine is assembled and then returned to the barriques for an additional 6 months. After bottling, the wine ages a further 12 months prior to release.

Alcohol: 15%

VINTAGE

2021 started with a mild yet rainy winter. After a dry March, a spring with gradual raise in temperatures and normal rainfall followed. Summer fully arrived in June with temperatures slightly above average, a dry spell continued throughout August and September, creating the conditions for small, highly concentrated grapes with exceptional potential in terms of quality. Harvest took place the entire month of September.

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"The Ornellaia 2021 Bolgheri Superiore Ornellaia offers an extra layer of richness, generosity and plushness that shapes a very open-knit and exuberant Tuscan red. You feel the fruit and oak weight of the wine, the extract and the 15% alcohol content. All of these elements come together to big effect. From that power, you get black cherry, dark fruit, sweet spice and barbecue smoke. The fruit tannins are young, and this edition of Ornellaia proves worthy for medium or long-term drinking, especially as it softens up with more bottle age." - A.G. 3/24



97 Decanter

96 Wine Advocate