

Le Serre Nuove Volte dell'Ornellaia Bolgheri DOC



ORNELLAIA

Origin

Country	Italy
Wine Region	Tuscany, Bolgheri DOC Rosso
Winery	Ornellaia

Technical Data

Grape Varieties	Merlot, Cabernet Sauvignon, Cabernet Franc, Petit Verdot
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Natural cork

Vinification

The grapes are handpicked into 15 kg baskets. The bunches are selected by hand and then optically sorted after de-stemming, then finally soft-pressed. Each variety and each parcel of land is vinified separately. The alcoholic fermentation takes place partly in stainless steel tanks and partly in concrete vats at temperatures between 22-28°C for two weeks, followed by maceration for a total of about 10-15 days. The malolactic fermentation takes place in stainless steel tanks after which the wines are racked into barriques.

Ageing

15 months in barriques (25% new and 75% used once) in Ornellaia's temperature-controlled cellars. After the first 12 months the wine is blended and then returned to the barriques for an additional 3 months of ageing. The wine remains in the bottle for another 6 months prior to release.

Description

In Brief

Made with the same passion and attention to detail dedicated to Ornellaia, Le Serre Nuove dell'Ornellaia is a real second vin. A blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot which combines immediate pleasantness and taste-olfactory complexity with a proven ageing potential.

Tasting notes

Deep ruby red colour, with purple highlights. An evident and generous aromatic expression, characterised by scents of ripe red fruit. The wine is smooth, rounded and enveloping, but full-bodied and substantial at the same time, showing great balance between structure, fullness and elegance.

Food Pairing

Excellent on its own or with steak, game and ripe cheeses.

Notes

