



ORNELLAIA

## Ornellaia 2015

### Bolgheri DOC Superiore

#### 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.

*Grape Varieties:* 53% Cabernet Sauvignon, 23% Merlot, 17% Cabernet Franc and 7% Petit Verdot.

#### WINEMAKING

*Fermentation:* Fermentation takes 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 takes 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.

#### VINTAGE

*Climate:* After the unusual 2014, the 2015 vintage proved to be very regular, almost "textbook" like. Late summer rains provided much needed water and allowed the grapes to ripen while also cooling temperatures. This cool yet sunny weather persisted throughout the harvest, allowing the winery to pick very slowly, waiting for every vineyard to arrive at the perfect point of ripeness, combining a fresh and lively aromatic quality with a perfect phenolic maturation with abundant yet silky and soft tannins.

#### JEB DUNNUCK

"The 2015 Ornellaia isn't far off the 2016 yet shows a much more sexy, sunny, flamboyant style. Terrific notes of sweet black cherries, Asian spices, graphite, wood smoke, mint, and dried tobacco all soar from the glass, and it's complex and nuanced yet still packs serious oomph and intensity. Full-bodied, concentrated, and with a terrific mid-palate, it has beautifully polished tannins, no hard edges, and a great finish. It's already accessible, and I suspect it will continue drinking beautifully for two decades or more. This cuvee saw the same 20 months in 70% new oak and is a blend of 53% Cabernet Sauvignon, 23% Merlot, 17% Cabernet Franc, and 7% Petit Verdot."

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